

Faithful Fairview Favorites



Compiled by
Fairview United Methodist Women



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Fairview United Methodist Women**

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Our Prayer

Thank you God for blessing us
As no one ever could
You supply our needs so graciously,
With an abundance of good food.

Midst all the jobs we need to do
In our homes and work each day
Help us to be a blessing, Lord
To others in some way.

Remind us that for some, Dear Lord
Our smile could easily be
The only kindness some will know
Please let that be from me.

And now Dear God, we ask of you
To bless each family and cook
As they prepare and then enjoy
Their Favorite recipe's from this, Fairviews' book.

We would like to thank each one who submitted recipes for this project. We especially appreciate the recipes of our family and friends that are no longer with us. These are true treasures of the Fairview Church. It has been fun to see these little bits of history and to remember times past. We hope that you enjoy the "good ol' fashioned" cooking contained in this book, and that you too, will have fond memories of Fairview.

The Committee

Joyce Hartman
Linda Mitzner

Donna Mitzner
Linda Depew

Dedication

It gives us great pleasure to dedicate this book
To all the great cooks in the community.
Whose practice and trials we willingly endured
For quiet household unity.

There were times I'm sure, when things did go wrong,
When the grease did spill out or over heat.
And the family wondered just where they might
Find some unburned chicken to eat.

Don't forget the new skillet, electric it seems
In the latest Harvest Gold don't you know?
But the new thermostat, just wasn't all that
So out to the trash it did go.

But not before some serious tears
When one Bride tried to show off her skills.
Had the new in-laws over to fix them some supper.
The whole thing still gives her the chills.

The cute little brother of her nice new Groom
Had a lot to say it would seem.
Like "I think she burnt it Dad" and "What will we eat?"
He wasn't trying to be mean.

Bad enough what happened to that sorry chicken
But oh-no! It didn't end there.
The beautiful chocolate two-layer cake,
Didn't have a much better fare.

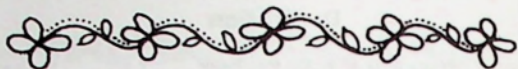
Was perfect as could be in the new cake stand
But when she lifted the top,
That wonderful cake had split down the middle.
Now dinner was officially a flop!

Think this is funny, It just can't be the truth?
Could a disaster as this ever be?
I'd agree with you too, it's too much to be true.
But I know it is, cause it happened to me!

This is the reason we want you to know,
We're glad you are patient with us.
Why we try the new recipes, on you our own family
And pray that you'll make a big fuss.

So maybe we're wrong, it should be the other way
And my Grandmother knew it all along.
The ones we should thank are right here at our tables,
And this book is for the "great eaters" in your home.

Linda Depew



The Purpose of the United Methodist Woman

The organized unit of United Methodist Women shall be a community of women whose purpose is to know God and to experience freedom as whole persons through Jesus Christ; to develop a creative, supportive fellowship, and to expand concepts of mission through participation in the global ministries of the church

The emblem for United Methodist Women, as well as that for the church, combines the cross and a flame symbolizing the Holy Spirit. These symbols remind us of our purpose of helping women to grow as persons in community in their understanding of and willingness to participate in the global community of the church. They also remind us of our heritage, women who pioneered in service for the church at home and abroad, and in organization of women for mission and service and support in many areas of need.

*Appetizers,
Beverages & Dips*



BEAN DIP

Nancy Proffitt

- | | |
|-----------------------------|---------------------------------------|
| 3 ripe avocados | 2 cans re-fried beans |
| 2 Tsp. lemon Juice | 1 large bunch green onion,
chopped |
| 1/2 tsp. salt | 3 tomatoes |
| 1/4 tsp. pepper | 2 cans chopped olives |
| 1 C. sour cream | 1-8 oz. pkg. sharp cheddar
cheese |
| 1/2 C. Miracle Whip or Mayo | |
| 1 pkg. Taco seasoning mix | |

Mix first 7 ingredients together. Layer on platter in following order. Refried beans, avocado mixture, onions, tomatoes, olives, and finish with cheese. Serve with favorite chips.

CARAMELIZED CORN POPS

Linda Brawner

- | | |
|-------------------------|--------------------|
| 1 8 - oz. bag corn pops | 1 C. brown sugar |
| 2 sticks butter | 1 tsp. baking soda |
| 1/2 C. white syrup | |

Mix together butter, syrup, and brown sugar. Bring to a boil for 2 minutes add soda. Stir well; pour over pops in large baking pan. Mix well. Bake at 250° for 1 hour, stirring every 15 minutes. After baked, spread out on waxed paper or foil and do some separating into small pieces.

CHEESE BALL

Lois Hill Durst

- | | |
|---|----------------------|
| 2- 8 oz. cream cheese | 3 T. chopped pimento |
| 1- 8 oz. can crushed pineapple,
drain | 1 tsp. salt |
| 2 to 4 T. chopped green peppers
and onions | 1 C. chopped pecan |

Mix together all ingredients except pecans and chill. Roll into a ball – roll ball in chopped pecans.

CHEESE PINEAPPLE BALL

Linda Depew

- | | |
|--|-------------------|
| 2 pkg.- 8 oz. cream cheese | 1 T. minced onion |
| 1- 8 oz. can crushed pineapple,
drained | |

Mix together in mixer and chill then roll in chopped nuts

CUCUMBER ONION DIP

Linda Brawner

- | | |
|---------------------------------|------------------------------|
| 2 -8 oz. Cream cheese, softened | 1 cucumber, diced, use peel |
| 1 1/2 tsp. garlic powder | 1/2 - 3/4 whole onion, diced |
| 1 - 2 T. mayonnaise | small |

Mix all ingredients together and cure in refrigerator for 1 to 2 hours.
Serve with chips.

WATER CHESTNUTS

Debbie Hildebrand (Linda Depew's sister-in-law)

- | | |
|--------------------------------------|-------------|
| 2-3 cans Water Chestnuts,
drained | Sauce |
| 1 lb. pkg. bacon, cut in half | 1 C. catsup |
| | 1 C. sugar |

Wrap bacon around water chestnuts, stick toothpick into hold bacon, and bake in cake pan about 350° for 45 minutes. Drain off grease and pack in crock pot (slow cooker) Mix catsup and sugar in pan and boil on stove for 5 minutes. Pour sauce on chestnuts and heat on low. Serve hot.

HAM BALL

Joyce Hartman

- | | |
|-------------------------------------|--|
| 2 C. ground ham | 1/8 tsp. garlic powder |
| 1/2 C. mayonnaise (miracle
whip) | 8 oz. pkg. cream cheese,
softened |
| 1/4 C. minced onion | 1 C. chopped nuts (walnuts or
pecans) |
| 2 T. parsley Flakes | |

Mix ingredients together in mixer, form into ball. Spread the nuts onto plastic wrap or wax paper, take ball and roll in nuts till covered, Wrap in plastic and chill. Serve with crackers or vegetables.

BEER BATTER FOR ONION RINGS

Babe Herren

- | | |
|----------------------------|----------------------------------|
| 1 C. flour | What you don't use you can |
| 5 shakes (sprinkle on top) | drink |
| seasoning salt | 1/4 C. buttermilk (1/4 to 1/3 C) |
| 3/4 C. beer | |

Slice onions and soak in ice water, then drain on paper towels. Dip into batter and deep fat fry until golden brown.

BIG PARTY MIX

Mrs. John Welker (Joyce)

- | | |
|------------------------|-----------------------------|
| 10 oz. box wheat thins | 1 small box cheese-its |
| 1 small bag pretzels | 12 oz Orville Redenbacher's |
| 1 bag oyster crackers | butter flavor popping oil |
| 1 box bugles | 1 pkg. Hidden Valley Ranch |
| | dressing (Dry mix) |

Put all the wheat thins, pretzels, oyster crackers, bugles, cheez-its into a medium size trash bag. Mix in a small bowl the oil and Ranch Dressing; blend well. Pour over the snack crackers. Tie the bag loosely and tip and toss around as many times as you like. The longer it sets the more it seasons. You may substitute other snack crackers if you wish.

CARAMEL CHEX

Carolyn Kittle Michelstetter

- | | |
|------------------------------|----------------|
| 7 qts. Corn Chex (2- 16 oz.) | 1 C. margarine |
| 1 C. peanuts | 1 tsp. salt |
| Boil 5 min. | 1 tsp. vanilla |
| 2 C. Brown sugar | 1/2 tsp. soda |
| 1/2 C. white syrup | |

Boil together sugar, syrup, margarine and salt. Add vanilla and soda. Pour over chex and nuts in well greased pan. Mix. Bake 100° till no longer sticky. Stir, put on waxed paper.

MICROWAVE CARAMEL CORN SNACK MIX

Angie Davies (Linda Depew's Sister-in-law)

- | | |
|---|--|
| 8 C. popped popcorn (natural or
air popped with no butter) | 1 C. Packed brown sugar |
| 4 C. Oven toasted rice cereal
squares | 1/2 C. butter or margarine (real
butter works best) |
| 2 C. Miniature pretzel twist | 1/4 C. light corn syrup |
| 1 C. pecan halves | 1/2 tsp. baking soda |

Place cereal, popcorn, pretzels and pecans into a large brown paper bag, and set aside. Combine sugar, butter and syrup in a 2-qt. microwave bowl. Cook for 2 minutes on high in the microwave. Stir and cook another 2 minutes. Mixture should be a rolling boil. Remove mixture from heat; quickly stir in 1/2-tsp. baking soda. Pour over popcorn mixture in large brown grocery bag. Close bag try folding a couple of times at the top. Shake bag to spread the carmel mixture over popcorn mixture. Place in microwave on high for 2 minutes remove bag and shake again. Place back into microwave for 2 more minutes. Transfer popcorn mixture onto large baking pan or parchment paper. Cool completely; break into clusters as it cools.

OYSTER CRACKER HIDDEN VALLEY STYLE

Linda Depew

- | | |
|--|--|
| 2 pkg. oyster style crackers | 1 C. light oil |
| 1/2-2 tsp. garlic salt or seasoned
salt | 1 pkg. Hidden valley ranch
dressing |
| 2 tsp. Dill weed | 1/2 tsp. Lemon pepper |

Mix crackers in oil add dry ingredients until evenly soaked.

PEOPLE'S PUPPY CHOW

Christa Wildin Caudillo

- | | |
|------------------------|---------------------|
| 1 pkg. Chocolate chips | 1 box crispy cereal |
| 1 C. peanut butter | 2 C. powder sugar |
| 1/2 C. oleo | |

Melt chocolate chips, peanut butter, and oleo. Pour over cereal and mix well. Put coated cereal in paper sack with powdered sugar and shake until coated. When cool, store snack in an airtight container.

APRICOT-ORANGE PUNCH

Linda Mitzner

3 C. Apricot Nectar

1/2 C. apple juice

1/2 C. Sugar

1 1/2 C. orange juice

1/2 C. water

1 1/2 C. ginger ale or 7- up

Make syrup of water and sugar. Combine with other ingredients, chill and serve.

HOT CIDER PUNCH

Linda Mitzner

4 C. water

2/3 C. Orange Tang

1/8 tsp. nutmeg

4 C. Apple cider

1/4 tsp. cinnamon

1/8 tsp. ground cloves

Combine ingredients in sauce pan, blend well. Heat just to boiling. Serve hot punch in mugs or cups. Makes about 2 qts. 16 servings using punch cups or 8 using mugs.

CRANBERRY TEA HOT

Cindy Brock

2 qt. water

2 qt. Cranberries (2 pkgs.)

1 qt water

1 1/2 C. sugar

3/4 C. red hot

12 cloves,

small stick cinnamon.

1/2 can of lemonade, or 1/2 C.
lemon juice

1 can frozen orange juice

2 qt water.

Boil for 5 minutes 2 qt. Water and cranberries (set aside). Boil for 7 minutes 1 qt. Water, sugar, red hots, cloves and cinnamon. Add to cranberry mixture. Then add lemonade, orange juice and 2 more qt. water. Serve hot.

*Think before you speak, especially if
you intend to say what you think.*

GRAPE JUICE

Lily Short

- | | |
|------------------------|--------------------------------|
| 1 C. concord grapes to | 3/4 C. sugar |
| 1 qt. jar, add | water, cold enough to fill jar |

In quart jar add 1 C. concord grapes 3/4 C. sugar and fill jar with cold water, add lids and process for 20 minutes. Start in cold water, be sure and mix sugar well in jar before canning. Very Good!
Use less sugar if too sweet for your taste.

SLUSHY PUNCH

Cindy Brock

- | | |
|--------------------------------|--------------------------------|
| 6 C. boiling water | 12 oz. can frozen lemonade |
| 3 small pkgs. of cherry jello | 12 oz. can frozen orange juice |
| 3 C. sugar | 2 qt. cold water |
| 1 - 46 oz. can pineapple juice | |

Mix and stir 6 C. water, cherry jello and sugar until dissolved. Add all other ingredients and stir up good. Let freeze 48 hours. Set out 3 hours before use, chop it to slush and mix with 7-up

CORN DIP

Vicky McFarland

- | | |
|---|------------------------------|
| 2 cans Mexican style corn,
drained | Pinch sugar |
| 1 C. real mayonnaise | 1 can rotel tomatoes |
| 1 bunch green onions, chopped
use some of the greens | 1 C. shredded cheddar cheese |

Mix and refrigerate several hours. Best when sets overnight, don't substitute any ingredients.

The Serenity Prayer

God grant me

The serenity to accept the things I cannot change

The courage to change the things I can

And the wisdom to distinguish the one from the other. Amen

DIP TO DIE FOR

Debi Wilson, Linda Depew

- | | |
|---------------------------|----------------------------------|
| 2 -8oz pkg. cream cheese | 1 red or green med pepper |
| 1 pkg. dry ranch dressing | chopped fine |
| 1 can whole kernel corn | Sliced jalapeno peppers to taste |
| 1 can sliced black olives | |

Slightly soften cream cheese, mix in dressing mix, drain corn add to cream cheese, add drained olives. and chopped peppers, chop jalapeno very fine if including, stir very well. Serve with corn chips or veggies.

EGG DIP

Cindy Brock

- | | |
|-----------------------------|---------------------|
| 6 eggs, hard cooked | 1/2 C. miracle whip |
| 1 - 8 oz. pkg. cream cheese | little pickle juice |
| 1/4 tsp. salt | 3 T. sugar |
| 1/2 tsp garlic | |

In a blender, mix eggs and cheese until smooth. Add salt, garlic, dressing, and relish with juice. Blend Chill.

FRUIT DIP

Christa Wildin Caudillo

- | | |
|-------------------------------|---------------------------|
| 2 - 8 oz. pkg. Cream cheese | 2 tsp. grated orange rind |
| 1 large jar marshmallow cream | Assorted fruit |
| 1/2 tsp. nutmeg | |

Beat cream cheese until fluffy. Beat in marshmallow cream. Stir in nutmeg and orange rind. Serve with fruit.

If you see someone without a smile - give him one of yours.

HAMBURGER CHEESE DIP

Christa Wildin Caudillo

- | | |
|------------------------------|-----------------------|
| 1 1/2 lb. hamburger | 1/4 C. green pepper |
| 1/2 large onion | 2 dried chili peppers |
| 1 can cream of mushroom soup | 1 lb. Velveeta Cheese |
| 1 can tomato soup | |

Brown meat and onion. Add soups, green pepper, green onions, and chili pepper. Cook 20 minutes. Put in crock pot. Add cheese (if too thick add some tomato sauce to cheese)

ONION DIP

Norma Dixon

- 1 can onion soup with beef stock
- 2-8 oz. Cream cheese room temp.

Beat cream cheese till fluffy, slowly add soup. Chill serve with chips of your choice or vegetables.

SEASONS BEST SHRIMP DIP

Debi Wilson, Linda Depew

- | | |
|--------------------------------------|------------------------------------|
| 2 - 8 oz cream cheese | 1/2 tsp. garlic salt |
| 1 C. mayonnaise (Miracle whip) | 2 - 4 oz cans tiny cocktail shrimp |
| 2 bunches finely chopped green onion | |

Mix together and serve with crackers of your choice.

SUPER BOWL DIP

Kelly Tilton (Sallie Hicks son)

- | | |
|------------------------------|------------------------------|
| 1 can Hormel Chili w/ meat | 1 C. shredded cheddar cheese |
| 1 pkg. softened cream cheese | |

Beat cream cheese, put in small casserole, cover and chill sprinkle with cheese. Bake at 350° for 30 minutes
Serve with Fritos Scoop Corn Chips.

VEGETABLE DIP

Joyce Elliot Dyson

- | | |
|---|----------------------|
| 8 oz. cream cheese. | 1 tsp. catsup |
| 1 pt. sour cream | 3/4 tsp. horseradish |
| 1 envelope Lipton's Country
Vegetable soup mix | 1/3 tsp. garlic salt |
| 1 tsp. Worcestershire | 1/3 tsp. onion salt |

Mix together and refrigerate overnight before serving. This is a good dip to be used with raw vegetables.

HOT CHOCOLATE MIX

Joyce Hartman

- | | |
|-----------------------------------|-----------------------------------|
| 1-1 lb. 9 oz. box powder milk | 1 lb. jar instant Burdens Creamer |
| 2 lb. Box Nestles chocolate Quick | 2 C. powder sugar |

Mix and store in air tight container. To serve use 1/3 C. mixed in a cup of boiling water and serve.

HOT WASSAIL

Joyce Hartman

- | | |
|-----------------------------|-------------------|
| 1 pkg. Cider mix | 2 cinnamon sticks |
| 1 gallon water | 2 orange slices |
| 1 large can pineapple juice | 4 whole cloves |
| 1 pkg. Red Hots | |

Mix and simmer slowly until hot. I use a slow - cooker.

Preserves

For preserving Children

Take 1 large field, 1/2 dozen children, all sizes, 3 small dogs, 1 narrow brook, pebbly if possible. Mix the children with the dogs and empty into the field stirring continually; sprinkle with field flowers, pour brook gently over the pebbles; cover all with a deep blue sky and bake in a hot sun. When children are well browned they may be removed, will be found right and ready for setting away to cool in the bathtub. From the 1942 Bentley United Methodist Church Cook Book



NOTES



Soups & Salads



BEEF BARLEY SOUP

Mandy Keene Knight

3 lbs. chuck roast	1 tsp. salt
2 cans Rotel tomatoes	1/2 tsp. pepper
1 8 oz. can tomato paste	1/8 tsp. thyme
1 C. water	1/2 tsp. garlic powder
1 C. chopped celery	2 bay leaves
1 C. chopped carrots	1/2 C. barley (may use quick
1 C. chopped onion	cooking)

Trim any fat from roast and place in 6 quart stock pot. Stir together tomatoes, paste, and water in stock pot. Add the rest of the ingredients, except for the barley and cook covered for 2 hours. Add barley and cook 1/2 hour longer. Add more water if necessary. Remove bay leaves and serve. Serves 10. The aroma of this soup cooking on the stove makes your home smell wonderful on a cold winter day.

BEEF & CABBAGE STEW

Linda Mitzner

1 lb. ground beef	4 C. chopped cabbage
1/2 C. chopped onion	1/2 tsp. dried basil
2-16-oz cans kidney beans, rinsed & drained	1/2 tsp. dried marjoram
1-14 1/2 oz. can beef broth	1/2 tsp. dried thyme
1-16 oz. can crushed tomatoes	1/2 tsp. salt
	1/2 tsp. pepper

In a Dutch oven over medium heat, cook beef and onion until meat is no longer pink and onion is tender; drain. In a small bowl, mash 1/4 C. beans with 1/4 C. beef broth. Add to Dutch oven with remaining beans and broth, tomatoes, cabbage, and seasonings. Cover and simmer for 30 min. or until the cabbage is tender. Yields: 6-8 servings.

The remedy for wrongs is to forget them.

BROCCOLI-CHEESE SOUP

Linda Mitzner

- | | |
|--|------------------------------|
| 2-16 oz. pkgs. frozen chopped broccoli | 1/4 C. finely chopped onions |
| 2-10 3/4 oz. cans cheddar cheese soup | 1/2 tsp. seasoned salt |
| 2-12 oz. cans evaporated milk | 1/4 tsp. pepper |
| | Crumbled bacon, optional |

Combine all ingredients in slow cooker. Cover. Cook on low 8-10 hrs. Garnish with bacon. Makes 8 servings.

BROWN JUG SOUP

Linda Mitzner

- | | |
|------------------------------|---|
| 10 1/2-oz. can chicken broth | 3 C. diced carrots |
| 4 chicken bouillon cubes | 10 oz. pkg. frozen whole kernel corn |
| 1 qt. water | 2-10 3/4 oz. cans cream of chicken soup |
| 2 C. diced celery | 1/2 lb. Velveeta cheese, cubed |
| 2 C. diced onion | |
| 4 C. diced potatoes | |

Combine all ingredients except cheese in slow cooker. Cover. Cook on low 10-12 hours. or until vegetables are tender. Just before serving, add cheese. Stir until cheese is melted. Makes 10-12 servings.

CHILI SOUP

Fairview United Methodist Church

- | | |
|---------------------------------|------------------|
| 10 lbs. hamburger, browned | 2 T. salt |
| 2 gallons beans | 1 T. sugar |
| 2 gallon tomatoes diced | 1 T. pepper |
| 3/4 C. Williams chili seasoning | 1 T. garlic salt |
| 2 1/2 C. onions | 1/2 tsp. oregano |
| 1/2 C. Manning brick chili | |

Some vegetable juice was added because it was too thick. Combine all ingredients and simmer all day until served.

BAKED POTATO SOUP

Mandy Keene Knight

2/3 C. butter	12 bacon strips, cooked & crumbled
2/3 C. flour	
7 C. milk	1 1/4 C. cheddar cheese
6 large baking potatoes, baked, cooled, peeled, & cubed	1 C. (8oz.) sour cream
4 green onions, sliced	3/4 tsp. salt
	1/2 tsp. pepper

In a large soup kettle, melt butter. Stir in flour, heat and stir until smooth. Gradually add milk, stirring constantly until thickened. Add potatoes and onions. Bring to a boil, stirring constantly. Reduce heat; Simmer 10 Minutes. Add remaining ingredients. Stir until cheese is melted. Serve immediately. Serves 8-10. Note: I like to garnish with extra green onion, cheese and bacon. Also good served in bread bowls.

INSTANT POTATO SOUP

Doris Osborn

4 T. instant onion	Milk, to taste
1-2 T. oleo	Salt & pepper to taste
water, small amount	Liquid smoke, just a little
1 1/2 C. instant potatoes	

Cook onion in a little water with 1 or 2 Tbs. oleo. Add milk to taste with instant potatoes. Last add liquid smoke.

POTATO SOUP

Babe Herren

1 24 oz. package of frozen hash browns	1 Can creamed celery soup
2 C. water	2 C. milk
1 T. dry onion	1 T. butter

Heat and Serve.

POTATO SOUP

Fairview United Methodist Church

- | | |
|-----------------------------|--------------------|
| 20 lbs. potatoes | 1 T. pepper |
| 1 1/2 gallon milk | 3/4 C. creamer |
| 1 1/2 C. onion | 1 1/2 stick butter |
| 1 T. garlic | tops from celery |
| 2 T. salt then add to taste | |

Cook potatoes don't add too much water & don't cover.

POTTAGE

Lily Short (Dennis Hick's grandmother)

- | | |
|-------------------------------|----------------------------------|
| 2 lbs. hamburger | 4 Med. carrots, sliced |
| 4 Med. onions fried together. | 1 1/2 tsp. Worcestershire sauce. |
| Soak | 1 qt. tomato juice |
| 1 C. lentils | |

Fry onion and hamburger together. Soak lentils in water 1 hour. Drain and add carrots and Worcestershire sauce. Add tomato juice and simmer at least an hour. Salt and pepper to taste

MULLIGAN STEW

Wilma Heyen (Donna Mitzner's mother)

- | | |
|-----------------------------|-----------|
| 1 qt. canned or cooked beef | 3 carrots |
| 1 tomato | 2 spuds |
| 1 onion | |

Cut beef in small pieces, Mash tomatoes, chop carrots & onions. Dice spuds. Season to taste. Add chili pepper. Cook all together until done. Thicken and serve hot.

It is good to let a little sunshine out as well as in.

SPLIT PEA SOUP

Linda Mitzner

- | | |
|---|----------------------------------|
| 1 lb. bulk sausage, browned and drained | 1 bay leaf |
| 6 C. water | 1/4 tsp. dried marjoram or thyme |
| 1 carrot, diced | 1/8 tsp. dried savory |
| 1 rib celery, diced | 1/4 tsp. pepper |
| 1 onion, diced | Salt to taste |
| 1-1lb. pkg. split peas | 2 chicken bouillon cubes |

Wash and sort split peas. Then combine all ingredients in slow cooker. Cover and cook on low 8-10 hours. For a thicker soup, uncover soup after 8-10 hours and turn heat to high. Simmer, stirring occasionally, until the desired consistency is reached. Remove bay leaf before serving.

VEGETABLE BEAN SOUP

Linda Mitzner

- | | |
|--|----------------------|
| 6 cups cooked beans: Navy, Pinto, Great Northern, etc. | 1 C. cubed potatoes |
| 1 meaty ham bone | 1 C. chopped celery |
| 1 C. cooked ham, diced | 1 C. chopped onions |
| 1/4 tsp. garlic powder | 1 C. chopped carrots |
| 1 small bay leaf | water |

Combine all ingredients except water in 3 1/2-qt. slow cooker. Add water to about 1 inch from top. Cover. Cook on low 5-8 hrs. Remove bay leaf before serving.

*When you were a child did your heart skip a beat
When a sweet aroma signaled a treat?
There's nothing like homemade breads and cake
Just like Grandma used to make.*

OVEN STEW

Mom

- | | |
|--|------------------------------|
| 1 1/2 Lb. lean Beef cut in 1 1/2 cubes | 4 carrots sliced |
| 2 tsp. salt | 2 onions sliced |
| 1 small bay leaf | 1-10 1/2 oz. can tomato soup |
| 1/4 tsp pepper | 1/2 soup can water |
| 2 stalks celery (cut) | 3 potatoes peeled and cubed |

Place beef. (do not brown) in large Dutch oven. Sprinkle with seasonings. Top with celery, carrots, onions and potatoes, combine soup and water; pour over meat and vegetables, coating all pieces. Cover tightly and bake in slow oven 300° for 3 hours or even 4. Serve with cole slaw and crusty bread.

APPLESAUCE JELLO SALAD

Vera Kirkhuff

- | | |
|------------------------------|--------------------------|
| 1/2 C. hot water | 1 pkg. lemon Jello |
| 1/2 C. red hot candies | 1/2 C. nuts, chopped |
| 1 1/2 C sweetened applesauce | 1/2 C. finely cut celery |
| 1- 8oz. pkg. cream cheese | 1/2 C. mayonnaise |

Put hot water and candies together and boil until dissolved. Dissolve Jello in hot mixture. Add applesauce. Pour 1/2 of mixture into 8-inch square pan. Chill until firm. Blend cream cheese, nuts, celery, and salad dressing; spread over chilled mixture. Pour on remaining applesauce mixture. Chill and serve.

BROCCOLI AND CAULIFLOWER SALAD

Cindy Brock

- | | |
|------------------------|------------------------------------|
| 1 bunch broccoli | 1 lb. Bacon, fried crisp, crumbled |
| 1 head cauliflower | Dressing |
| 1 C. raisins | 1 C. mayonnaise |
| 1 C. cashews | 1/2 C. sugar |
| 1 chopped purple onion | 2 T. white vinegar |

Layer vegetables and bacon in bowl. Before serving, mix and pour Dressing ingredients and toss. Can be made ahead. Refrigerate until serving.

BROCCOLI SALAD

Mrs. John (Joyce) Welker

- | | |
|---------------------------|---|
| 1 bunch broccoli | 2 carrots |
| 1 small onion | Dressing |
| 1/2 C. raisins (optional) | 1 C. Hellman's mayonnaise |
| 2 stalks celery | 1/2 C. sugar (or 5 packets Equal Sweetener) |

Finely cut the above ingredients. Toss with dressing. I use mini carrots and just slice them. I like to fix the vegetables and store in a plastic bag or Tupperware and mix the dressing and store; then it's all ready to put together.

BROCCOLI SALAD

Margaret Kitch

- | | |
|--|-----------------|
| 4 C. chopped broccoli | Dressing |
| 1 C. raisins | 1 C. mayonnaise |
| 1 C. Sunflower seeds | 1/4 C. sugar |
| 1/2 C. chopped sweet onions | 1 tsp. Vinegar |
| 6 to 8 slices cooked bacon,
crumbled up | |

Combine vegetables and bacon. Mix together dressing ingredients. Pour over vegetable mixture.

How to Preserve a Husband

Be careful in you selection; do not choose too young; and take only such as have bee reared in a good moral atmosphere. Some insist on keeping them in pickle, while other keep them in hot water. This only makes them sour, hard and sometimes bitter.

Even poor varieties may be make sweet, tender and good by garnishing them with patience, well sweetened with smile and flavored with kisses to taste; then wrap them in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared they will keep for years.

From the Bentley United Methodist Cook Book

CARROT SALAD

Elda Leonard

- | | |
|---|---|
| 2 lbs. Carrots, sliced and cooked but not soft, drain and cool. | 1 C. sugar |
| 1 C. celery, chopped | 1 tsp. Salt |
| 1 medium green pepper, chopped | 1 can tomato soup |
| 1 medium onion, chopped or grated | 1 tsp. Black pepper |
| | 1/2 C. salad oil |
| | 1/2 tsp. Dry mustard or (1 tsp. Prepared mustard) |
| Dressing | 1 tsp. Worcestershire sauce |
| 1/4 C. vinegar | |

Add vegetables together. Mix together dressing ingredients and put over carrot mixture and mix.

Be sure to have in refrigerator 8-12 hours before serving. Keeps good in refrigerator.

CARROT RAISIN SALAD

Edna Waddle

- | | |
|-----------------------------------|------------------|
| 3 C. firmly packed grated carrots | 1 tsp. Sugar |
| 1 C. peanuts | 1/4 tsp. Salt |
| 3/4 C. raisins | 1 T. lemon juice |
| 2/3 C. mayonnaise | |
- Mix together and refrigerate.

CAULIFLOWER SALAD

Mrs. John (Joyce) Welker

- | | |
|---|------------------|
| 4 C. cauliflower (or 1 large head) | 1/2 C. salad oil |
| 2/3 C. green pepper | 3 T. vinegar |
| 1/2 C. onion (purple may be used for color) | 1/2 tsp. salt |
| | 3 T. lemon juice |
| 1 C. ripe olives (optional) | 1/2 tsp. sugar |
| 1/2 C. chopped pimento | 1/4 tsp. Pepper |
- Dressing

Mix dressing real well. Pour over salad cut into bite-size pieces. Let stand at least 4 hours or overnight in refrigerator, stirring a couple times. (I like to shake the dressing.)

CHEESE SALAD

Elsie Kittle

- | | |
|-------------------------------|-------------------------------|
| 3 oz. pkg. Lemon Jello | 1 C. cold water |
| 1 small can crushed pineapple | 1/2 lb. Grated cheddar cheese |
| Juice of 1/2 lemon | 2 C. Cool Whip |
| 1/2 C. sugar | 1/2 C. chopped nuts |

Heat pineapple and sugar to boiling. Add Jello. Remove from heat and stir well. Add cold water and lemon Juice. Chill until partly set. Add cheese, nuts and Cool Whip. Chill.

CHERRY BAVARIAN

Emma Geist

- | | |
|-------------------------------|--|
| 1 envelope unflavored gelatin | 1 C. marshmallows, small |
| 3/4 C. hot water | Nuts (as desired) |
| 1/2 C. sugar | 1/2 C. Maraschino cherries, cut
more or less as desired |
| Dash of salt | |
| 1 C. Pineapple, drained | 1/2 C. whipped cream (or use 1
carton of whipped topping) |

Mix, cool whip, gelatin, water, sugar, and salt. Add pineapple, marshmallows, nuts and cherries. Let set overnight.

CHERRY SALAD

Carolyn Michelstetter, Carol Hartman

- | | |
|---------------------------------|--|
| 1 large Cool Whip | 1 small can drained crushed
pineapple |
| 1 can cherry pie filling (lite) | |
| 1 can Eagle Brand Milk | 1 handful miniature
marshmallows |
| 1 1/2 T lemon juice | |

Mix together. Let set in refrigerator overnight.

*To Love and Honor are O-Kay
And one might promise to Obey
But what make wives turn slowly gray
Is what to cook each blessed day?*

CINNAMON APPLES

Lois Welker

- | | |
|--|---|
| 1 C. hot water | 3/4 C. sugar |
| 1 C. Red hot candies (6 to 9 oz. pkg.) | 10 to 12 medium sized apples, any variety |

I use a 2 1/2 or 3-quart pan. Place water in pan and bring to boil. Add red hots and remove from heat. Stir often and let set until red hots are melted. It takes a while for them to melt. Add sugar and bring to boil again. Add peeled and quartered apples. Turn down heat to medium and cook apples about 9 minutes. I cover with a lid. Stir often but don't mush the apples. When apples are done and cooled some, I spoon into jars and fill with juice to cover apples. Will keep well in fridge. This is a recipe I made up. I have made it for many years for holiday meals. Makes a really pretty dish for Christmas. My kids and grandkids really like them and it's very tasty.

COTTAGE CHEESE SALAD

Vera Kirkhuff

- | | |
|------------------------|----------------------------------|
| 2 T. sugar | 3/4 C. Pineapple (crushed) |
| 1 pkg. Lime Jello | 1/2 C. whipping cream or topping |
| 1 1/2 C. boiling water | 1/2 C. mayonnaise |
| 1 C. Cottage Cheese | 1/2 C. nuts |

Mix Jello, water and sugar and let set until like thick syrup. Fold in rest of ingredients. May want to double recipe for more servings.

FIVE CUP SALAD

Edna Waddle

- | | |
|-------------------|--------------|
| 1 C. strawberries | 1 C. bananas |
| 1 C. grapes | 1 C. coconut |
| 1 C. pineapple | |

Mix all together and serve.

FROG EYE SALAD

Linda Mitzner

- | | |
|--|---|
| 2/3 C. acini de peppe (a small
grained pasta) | 1-20 oz. can pineapple tidbits |
| 1 box vanilla, lemon or pistachio
instant pudding | 1-11 oz. can mandarin orange
slices, drained |
| | 1-8 oz. tub Cool Whip |

Cook acini de peppe according to the box directions. Drain and add instant pudding, pineapple with juice and drained oranges. Let stand overnight in refrigerator, or at least 8 hours. Before serving, fold in Cool Whip. Serves 6 to 8.

FROZEN APRICOT SALAD

Babe Herren, Linda Depew

- | | |
|--------------------------------------|----------------------------------|
| 1-12 oz. Can frozen orange
juice] | 2 tsp. Lemon juice |
| 1 can water | 2-17 oz. Can apricots or peaches |
| 1 C. sugar | 1 can crushed pineapple |
| | 6 diced bananas |

Mix together and put into small cups with lids and freeze. Thaw 10 min. before serving. Makes approximately 30 serving

FROZEN FRUIT SALAD

Bertha Welker

- | | |
|---|---------------------------------|
| 1-3 oz. pkg. Philadelphia Cream
Cheese | 1 1/2 C. drained fruit cocktail |
| 3 T. mayonnaise | 1/4 C. chopped pecans |
| 3 T. Sugar | 1 C. whipping cream (Whipped) |

Mix cream cheese and mayonnaise, add sugar and mix well. Add fruit and nuts and fold in whipping cream. Put in freezing tray. Serve on lettuce with mayonnaise and cherry

*Happiness is like potato salad-when you share
it with others it's a picnic.*

FROZEN SLAW

Lily Short (Dennis Hicks' Grandmother)

- | | |
|----------------------|---------------------|
| 1 large head cabbage | 1-2 T. salt |
| 1 C. sugar | Dressing |
| 1 C. white vinegar | 2 C. sugar |
| 1/2 stalk celery | 1/2 C. water |
| 1 medium onion | 1 C. vinegar |
| 1 bell pepper | 1 T. mustard seeds. |

Chop or grind cabbage. Soak in salt water 2 hours with the 1-2 T. salt. Squeeze out well. Bring the dressing ingredients to a boil and let cool. Mix all ingredients together. It is ready to eat or freeze.

FROZEN YUMMY

Amy Wildin

- | | |
|-------------------------|------------------------------------|
| 8 oz. pkg. Cream cheese | 1 (#2 can) crushed pineapple |
| 3/4 C. sugar | 1 large carton frozen strawberries |
| 3 bananas, sliced | |
| 1/2 C. nuts, chopped | 1 large carton Cool Whip |

Cream sugar and cream cheese together. Fold in rest of ingredients. Do not drain pineapple. Pour into freezer container, cover and freeze. Keeps 4 to 6 weeks in Tupperware. Cut into squares to serve.

HOT CRAB SALAD

Cindy Tilton (Sallie Hicks Daughter-in-law)

- | | |
|----------------------|---------------------------|
| 5 slices white bread | 1 T. Worcestershire Sauce |
| 1/2 C. mayonnaise | 1 T. Lemon Juice |
| 1 lb. Crab Meat | 1 dash Tobasco Sauce |
| 1 T. mustard | |

Crumble bread-put in casserole dish. Mix other ingredients together and pour over bread. Bake at 350° for 30 minutes.

KRAUT SALAD

Edna Waddle

- | | |
|--------------------------------|--------------------------|
| 1 lb. Kraut | 1 small onion (cut fine) |
| 1/2 C. Green Pepper (cut fine) | 1/2 C. sugar |
| 2 C. Celery (cut fine) | Salt and pepper to taste |

Drain Kraut, mix all ingredients and let stand in refrigerator. Keeps well.

LAYERED LETTUCE SALAD OR 24 HOUR LETTUCE SALAD

Linda Depew, Mrs. Marion (Lois) Welker

- | | |
|--|--|
| 1 head lettuce torn into bite size pieces | 1-10 oz. pkg. frozen peas |
| 1 green pepper chopped (can be red or yellow, your choice) | 1 to 2 C. mayonnaise (or Miracle Whip) with 2 T. sugar added |
| 1 C. celery, chopped | 1 C. grated cheddar cheese |
| 1 sweet onion, sliced thin and rings separated | 8 slices bacon fried crisp and crumbled |

Layer lettuce on bottom of 9X13" cake pan (glass is best) layer in order, rest of ingredients. Cover and let marinate in refrigerator at least 2 hours.

LETTUCE LAYER SALAD

Rita Mae Wildin

- | | |
|---|----------------------------|
| 1 head lettuce | 1/2 C. green pepper, diced |
| 1 head cauliflower, cut thinly | optional |
| 1/2 C. Red onion, diced | Dressing |
| 1/2-C. celery, diced | 2 C. miracle Whip |
| 10 oz. pkg. frozen green peas, Uncooked | 1/2 C. Parmesan cheese |
| 8 slices crisp fried bacon, crumbled | 3 T. Sugar |

Layer the vegetables in 8X11" flat glass dish (in order). Then mix the dressing ingredients in bowl and then place on top of lettuce layers. Top with mild cheddar cheese.

MACARONI SALAD

Joyce Hartman

1 C. macaroni (uncooked)	1/2 C. mayonnaise
1 C. diced cooked ham	2 T. salad oil
17 oz. can or frozen peas	2 T. vinegar
1 C. diced cheese (your choice)	1/2tsp. Salt
1 C. celery (chopped)	1/4 tsp. Pepper
1/2 C. green pepper	1 T. minced onion
Dressing	1/4 C. sugar

Cook macaroni till done. Drain. While hot add dressing and mix well add remaining ingredients and toss.

MANDARIN ORANGE SALAD

Nancy Proffitt

60 Ritz crackers, crushed	1 can sweetened condensed milk
1/4 lb. butter, melted	1-6 oz. can orange juice
1/4 C. sugar	1-8 oz carton Cool Whip
2 small cans mandarin oranges	

Mix together butter sugar and crushed cracker and press into the bottom of a 1x13" cake pan. Fold remaining ingredients together and pour on top of crust and let chill a couple of hours.

MISS SALAD

Marilyn McFarland

1 envelope Dream Whip, whipped	1 C. walnuts
1 bunch seedless green grapes	1 pkg. Mini marshmallows
1 small can drained pineapple	Dressing
1 or 2 cans mandarin oranges, drained	2 T. vinegar
	2 T. oleo
	2 eggs

Cook dressing ingredients in double boiler until thick stirring constantly. Cool and blend with Dream Whip and fruit

NINE DAY SLAW

Doris Osborn

- | | |
|------------------|----------------|
| 3 lbs. Cabbage | 1 C. salad oil |
| 1 green pepper | 1 C. vinegar |
| 2 medium onions | 2 tsp. Salt |
| 2 C. sugar | 2 tsp. Sugar |
| 1 T. celery seed | |

Shred cabbage, pepper and onions. Blend with 2 C. sugar. Blend remaining ingredients and bring to a full boil. Pour this hot mixture immediately over cabbage mixture. Let cool, cover and store in refrigerator. Will keep well for many days.

ONION SALAD

Doris Osborn

- | | |
|------------------------------|--------------------|
| 2 C. sugar | 1 1/2 C. water |
| 1 1/2 C. vinegar | 3 tsp. Salt |
| 5 large Sweet onions, sliced | 3 tsp. Celery salt |
| 1 1/2 C. Mayonnaise | |

Mix water, sugar, vinegar and salt until dissolved- boil and pour over sliced onions while hot. Let set 4 hours or overnight. Drain, combine mayonnaise and celery salt and put over onions. Mix well and refrigerate until ready to serve.

ORANGE JELLO SALAD

Daisy Basinger (Sallie Hicks mother)

- | | |
|--------------------------------------|---|
| 2 small pkg. orange Jello | 4 C. water (can use juice off of oranges) |
| 2 small pkg. Vanilla instant pudding | 1 can drained mandarin oranges |
| 1 box American tapioca pudding | 1- 9oz. Cool Whip |

Bring water with juice to rolling boil; add orange Jello, vanilla pudding and tapioca pudding. Boil until it thickens slightly. Cool in refrigerator until it sets. Beat in, with beater, cool whip. Stir in chopped oranges. Refrigerate.

ORIENTAL COLE SLAW

Lois Hill Durst

- | | |
|--|-------------------------------|
| 1 pkg. prepared slaw or 1 head cabbage | 1 onion |
| 1/2 C. butter | Dressing |
| 3 oz. Slivered almonds | 1 C. sugar |
| 1/2-C. sesame seeds | 1/2 C. cider or red vinegar |
| 2 pkg. noodles from Ramen Noodles (Beef) | 1 C. vegetable oil |
| | 2 T. Soy sauce |
| | 1 envelope from Ramen Noodles |

Mix Dressing ingredients early in day and refrigerate. Melt butter in frying pan-add seeds, almonds and crumbled noodles. Sauté till just toasted. Set aside. Chop cabbage and onions. Add cooled toasted nut mixture. Just before serving shake dressing well and pour over slaw.

PASTA-VEGGIE SALAD

Mrs. John (Joyce) Welker

- | | |
|---------------------------------|------------------|
| 1/2 Bag Schwans's Bow Tie Pasta | Onion, chopped |
| Broccoli, chopped bite size | Celery, chopped |
| Cauliflower, chopped bite size | Italian Dressing |

Cook pasta including vegetables that come with it until pasta is tender; then cool immediately by running cold water over it. Add vegetables and season with Italian Dressing. Refrigerate and stir several times or seal in Tupperware and just flip over several times. Better if it seasons at least 3 or 4 hours.

PEACH SALAD

Joyce Hartman

- | | |
|---------------------------------------|--|
| 1 can peach pie filling | 2 or 3 bananas |
| 1 can mandarin oranges, drained | Any other fruit you like and want to add |
| 1 can pineapple, drained | Marshmallows |
| 1 box of frozen or fresh strawberries | |

Stir ingredients together and serve. Marshmallows are optional. Makes a great quick and easy salad; Kids of all ages love this!

PEANUT SALAD

Sallie Hicks

1/2 Head of lettuce	Dressing
3/4 C. peanuts	1/2 C. honey
3/4 C. raisins	1/2-C. peanut butter, warmed in microwave
2 small apples, diced	1/2 C. mayonnaise or Miracle Whip
2 bananas, sliced	
2 tsp. Lemon juice	

Mix peanuts and raisins. Add lettuce, apples and bananas. Sprinkle lemon juice on apples and bananas to keep from browning. Mix dressing ingredients and pour over salad.

PEAR SALAD

Doris Osborn

3 oz. pkg. Lime gelatin	6 oz. pkg. Cream cheese
1 (# 2 1/2 can pears -drained)	2 C. Whipped cream or topping
3/4 C. pear juice	

Heat pear juice to boiling and dissolve gelatin in it. Blend softened cream cheese in small amount of hot gelatin liquid until smooth. Gradually add the remainder of cream cheese to gelatin. Cool until mixture begins to set. Mash pears by hand or with blender. Then add pears and whipped cream to cool mixture.

PEAR SALAD

Viola Hill

1 large can sliced pears or pear halves	1 C. whipped topping (Cool Whip) thawed
3 oz. pkg. Lime gelatin	2 oz. pkg. Cherry gelatin
8 oz. pkg. Cream cheese	

Drain pears; heat 1 C. pear juice-pour over lime gelatin. Mix well. Mash cream cheese-add to lime gelatin mixture and blend. Chill until it starts to set. Mash drained pears and add to lime gelatin mixture. Add dessert topping, mix well, pour into 9X 9" square pan - refrigerate. Mix cherry gelatin prepared according to direction -pour on top of the lime/pear mixture and put in refrigerator to set up.

PINEAPPLE WHIP SALAD

Wilma Heyen, (Donna Mitzner's mother)

- | | |
|---------------------------------|------------------------|
| 1 pkg. Lemon or raspberry Jello | 1 C. crushed pineapple |
| 1 C. boiling water | 1 C. whipped cream |
| 1 C. pineapple juice (chilled) | |

Dissolve Jello in water. Add a pinch of salt and cold pineapple juice. Chill until it begins to thicken when whip with rotary egg -beater until frothy. Fold in Pineapple, which has been mixed with whipped cream. Mix well, Chill and serve

PINK CHAMPAGNE

Coriene Furman

- | | |
|---|-----------------------|
| 8 oz. Cream cheese | 2 bananas, chopped |
| 3/4 C. sugar | 1/2 C. pecan pieces |
| 1 can crushed pineapple, drained | 9 oz. Whipped topping |
| 10 oz. Frozen strawberries,
partially thawed | |

Cream together cream cheese and sugar. Add fruit and nuts. Fold in whipped topping. Pour mixture into 9X13" pan. Freeze.

QUICK AND EASY FRUIT SALAD

Paula Hartman Archer

- | | |
|---|---|
| 15 1/4 oz. Can pineapple chunks,
drained, keep juice | 3 T. orange flavored instant
breakfast drink |
| 16 oz. can chunk mixed fruit | 2 large bananas, sliced |
| 3 3/4 oz. pkg. Vanilla instant
pudding mix | |

Drained pineapple and mixed fruit, deservng pineapple juice. Combine juice pudding mix and instant breakfast drink. Stir well (a whisk works great). Combine fruit and dressing. Toss gently; Chill.

*Just about the time you think you can make ends meet,
somebody moves the ends.*

QUICK CREAMY FRUIT SALAD

Linda Dawson Brawner

- | | |
|---|--|
| 1 small box instant vanilla pudding | 1 C. strawberries, sliced |
| 2 C. sour cream | 1 C. fresh peaches or nectarines, sliced |
| 20 oz. Can crushed pineapple with juice | 1 C. green grapes |

Mix all ingredients in bowl with large with large spoon. Chill until serving. Serves 10 to 12

QUICK COLE SLAW

Norma Jean Dixon Hoskinson

- | | |
|--|--------------------------------------|
| 1 16 oz. pkg. Angel Shredded Cole slaw | 1 12 oz. can red salted peanuts |
| 1 16 oz. pkg. frozen peas | 1 16 oz. bottle Poppy Seed dressing. |

Mix or toss the first 3 ingredients. Add dressing to desired moistness. I don't use all the peanuts, or the whole bottle of dressing. (Very good).

RAMEN NOODLE SALAD

Sherry Slifer

- | | |
|----------------------------------|-------------------------------|
| 2 pkg. Oriental Ramon Noodles | 1/3 C. vinegar |
| 1 small pkg. of Sunflower seeds | 1/2 C. sugar |
| 1 small pkg. of slivered almonds | 3/4 C. olive oil |
| 1 bag of Cole slaw | 2 seasoning pkg. from noodles |
- Dressing

Mix dressing together and pour over noodles broken up and slaw. Put sunflower seeds and almonds in last. Toss together and serve.

Be careful how you live-you may be the only Bible some people read.

RICE SALAD

Daisy Basinger (Sallie Hicks mother)

- | | |
|--------------------------|--|
| 2 1/4 C. Minute Rice | 24 green olives, chopped |
| 3 stalks celery, chopped | 2 pkg. Original Hidden Valley Dressing |
| 1 cucumber, chopped | 1/3 C. oil |
| 1 tomato, chopped | 1 tsp. Vinegar |

Cool and cool rice. Add chopped vegetables. Add vinegar and oil; sprinkle dry dressing then mix thoroughly. If dry, add a spoonful Miracle Whip or mayonnaise. Pour into bowl, refrigerate.

SALLY'S SALAD

Doris Osborn

- | | |
|---------------------------------------|--------------------------------|
| 1 can crushed pineapple, do not drain | 1 T. lemon juice |
| 1/2 C. sugar | 1 C. Cool Whip |
| 1 pkg. lemon Jello | 1 C. chopped pecans |
| 1 C. cold water | 6 slices grated cheddar cheese |

Boil pineapple and sugar mixture, add Jello and mix thoroughly. Add water and lemon juice. Let Jello start to set then add Cool Whip and nuts and cheese. Mix altogether. After all is set put remainder of Cool Whip on top.

SAUERKRAUT SALAD

Linda Mitzner

- | | |
|------------------------|-----------------------|
| 1 C. sugar | 1 red pepper (diced) |
| 1/2 C. vegetable oil | 1 jar of pimentos |
| 1 C. chopped celery | 1/2 C. chopped onions |
| 1 green pepper (diced) | 1-32 oz. Jar Kraut |

Mix sugar and oil well. Add other ingredients. Chill several hours or overnight.

SOUR KRAUT SALAD

Doris Osborn

- | | |
|--------------|---------------|
| 2/3 C. sugar | Salt to taste |
| 4 T. Vinegar | Sour Kraut |
| 4 T. oil | |

Boil all ingredients except Kraut and cool. Pour over Kraut and let set for at least 12 hours.

SILLY SLAW

Carlotta Hartman Anderson

- | | |
|---|----------------------|
| 2 1/2 C. washed and drained
sour Kraut | Dash pepper to taste |
| 1 green pepper diced | Onion to taste |
| 1 C. celery diced | Dressing |
| 2 Carrots shredded | 1 1/2 C. sugar |
| 2 jars pimento | 1/4 C. oil |
| | 1/2 C. vinegar |

Bring dressing ingredients to a boil, let cool slightly. Pour over vegetables. And serve.

SPICED APPLES

Edna Waddle

- | | |
|------------------------|----------------------|
| 1 gallon sliced apples | 2 T. tapioca |
| 2 C. sugar | Small amount of salt |
| 3/4 C. cinnamon | |

SNICKER APPLE SALAD

Vicky McFarland

- | | |
|---------------------------|--|
| 8 oz. Tub Cool Whip | 4 Snicker bars chopped (regular
size) |
| 8 oz. Sour cream | |
| 6 chopped unpeeled apples | |
| Mix together. Refrigerate | |

SUNFLOWER-GRAPE SALAD

Tyler Tilton (Sallie Hicks grandson)

- | | |
|---------------------------------------|----------------------------|
| 8 oz. pkg. cream cheese
(softened) | 1 C. sunflower seeds |
| 1 jar marshmallow crème | 3 lbs. Red seedless grapes |

Mix cream cheese and marshmallow crème together with electric mixer. Stir in sunflower seeds and grapes. Refrigerate.

WATERGATE SALAD

Donna Mitzner

- | | |
|--|------------------------|
| 1 carton whipped dessert
topping | 1 C. mini Marshmallows |
| 1 box instant pistachio pudding | 1/2 C. English Walnuts |
| 1 small can crushed pineapple
and juice | |

Fold dry pudding mix into whipped topping. Add remaining ingredients; refrigerate.

YUMM SALAD

Pearl Dixon

- | | |
|-----------------------------------|----------------------|
| 1 pkg. orange Jello | 1/2 C. mayonnaise |
| 1 C. boiling water | 1 C. Dessert topping |
| 2 C. crushed Pineapple with juice | Lettuce leaves |
| 3/4 lb. little marshmallows | Nuts, chopped |
| 1/4 lb. grated Colby cheese. | |

Stir Jell-O into water until dissolved, Chill until it starts to set. Add pineapple marshmallows and cheese. Mix mayonnaise and topping together then fold into Jello mixture. Put in refrigerator to set. Serve on a lettuce leaf with nuts on top.

If at first you don't succeed, you're running about average.

M. H. Alderson

COOKED SALAD DRESSING

Joyce Hartman

3/4 t. salt	1 egg
1 t. mustard	3/4 C. milk or water
1 1/2 T sugar	1/4 C. vinegar
2 T. flour	2 T. fat

Add vinegar slowly; cook slowly, Stir until thick. Add fat. For variations on dressing: Cheese: only use 1 T flour, plus 1 C. cheese. Cream dressing: Add equal amounts of whipped Cream. Onion juice and Worcestershire sauce. Chopped onion, pickles or pimento may be added.

HOME STYLE SALAD DRESSING

Coriene Furman, Neva Rogers

1 C. sugar	1/2 tsp. garlic powder
1 Can tomato soup	1 tsp. dry mustard
1 C. salad oil	1 tsp. celery seed
1/2 C. vinegar	1 tsp. salt
1 tsp. pepper	

Mix all together in blender or mixer. Shake well before using. Refrigerate.

HOMEMADE MUSTARD

Wilma Heyen

1 box ground mustard	1/4 tsp. salt
enough water to mix or moisten	Vinegar
1 tsp. sugar	

Add enough water to mix or moisten for 15 minutes. Add sugar and salt. Add vinegar for the right thickness.

If you must strain your eyes, do it looking on the bright side.

HOMEMADE MAYONNAISE

Wilma Heyen

- | | |
|----------------|--------------------|
| 2 eggs | 1/2 tsp. salt |
| 1/2 C. sugar | 1/2 tsp. mustard |
| 1/2 C. vinegar | 1 C. whipped cream |

Beat together and boil every thing but the whipped cream. When cold add cream.

RANCH DRESSING

Linda Depew

- | | |
|--|------------------------------------|
| 1 tsp. Hidden Valley Ranch salad dressing mix, (Buttermilk recipe) | 1/4 tsp. coarse grind black pepper |
| 1 C. real mayonnaise | 1/8 tsp. paprika |
| 1/2 buttermilk | 1/8 tsp. garlic powder |

Mix all ingredients Chill for 30 min. Makes 1 1/2 Cups

SALAD DRESSING

Edna Waddle

- | | |
|----------------|------------------|
| 2/3 C. oil | 1 C. tomato soup |
| 1 tsp. salt | 1/2 C. sugar |
| 1/4 C. vinegar | |

Put in blender and mix

THOUSAND ISLAND DRESSING

Pat Davies (Linda Depew's mother-in-law)

- | | |
|---------------------------|-------------------------------|
| 2 C. catsup | 1/4-1/2 tsp. grated onion |
| 1 T. pickle relish | 1/4 tsp. Worcestershire sauce |
| 1/2 diced hard-boiled egg | 1/3 C. salad dressing |

Combine above ingredients and blend well. Chill and serve over salad. If too thick add a little milk

Breads & Rolls





TO MAKE SELF RISING FLOUR

Coriene Furman

- 1C. all-purpose flour, minus 2 T. 1/8 tsp. salt
1 1/2 tsp. baking powder

You can double this recipe depending on how much you want.

BANANA BREAD

Babe Herren

- | | |
|-------------------|------------------------|
| 1/2 C. shortening | 1/4 tsp. salt |
| 2 eggs | 1 tsp. baking soda |
| 1 C. sugar | 1 T. buttermilk |
| 1 tsp. vanilla | 4 ripe bananas, mashed |
| 2 C. flour | |

Cream shortening and sugar. Beat in eggs and vanilla. Sift together flour and salt. Blend to egg mixture. Add baking soda to buttermilk. Mix with bananas. Blend into flour mixture lightly. Do not overmix. Pour into greased 9x5x3" pan. Bake at 350° about 1 hour. Makes 1 loaf. Make the day before you serve. Double batch and put into a 9x13" for cake.

BANANA NUT BREAD

Inez Schardein

- | | |
|---------------------|---------------------|
| 1 C. sugar | 2 C. flour |
| 1/2 C. butter | 1 tsp. baking soda |
| 1 C. mashed bananas | 1/2 tsp. salt |
| 2 eggs | 3/4 C. chopped nuts |
| 1 tsp. vanilla | |

Cream butter and sugar, add beaten eggs and mashed bananas. Sift dry ingredients together and add to creamed mixture. Add nuts. Bake in loaf pan 40 minutes at 350° oven.

BEST EVER BANANA BREAD

Karen Osborn

1 C. sugar	1 tsp. baking soda
1/2 C. oleo	1/2 tsp. salt
2 eggs, beaten	1/4 C. sour milk, put 2 T. vinegar in milk
1 C. mashed bananas	
2 C. flour	1/2 C. chopped nuts

Cream sugar and oleo. Add eggs and bananas. Add sifted flour, baking soda, and salt alternately with milk then add nuts. Put in loaf pan. Bake at 325° to 350° for about an hour. Makes 1 loaf.

BRAN MUFFINS

Carlotta Anderson (Miles Hartman's Sister)

Combine:	1 qt. buttermilk
2 C. boiling water	5 tsp. baking soda
2 C. 100% bran	1 tsp. salt
3 C. white sugar	5 C. flour
1 C. Crisco	4 C. all bran
4 eggs	

Combine water and 100% bran then add remaining ingredients. Bake in greased muffin pan or cups at 350° for 15-20 min. Can keep refrigerated 4-5 months.

BAKED FRENCH TOAST

Nancy Noren

1 loaf French bread	1 C. milk
1/2 C. margarine	1/4 tsp. salt
2/3 C. brown sugar	3 eggs
Cinnamon	

Melt butter in 9 x13" in. pan or baking dish. Sprinkle with brown sugar and cinnamon over it. Beat eggs, add milk and salt. Dip thick slices of bread in egg mixture till saturated. Lay in pan on top of brown sugar. Bake 30 minutes at 350° uncovered, flipping over after first 15 minutes. Freezes well. To reheat, bake at 350° for 20-30 minutes covered, flip after 10-15 min.

APPLE PANCAKES

Donna Mitzner

- | | |
|--------------------------|-----------------------------|
| 1 C. sifted flour | 1 1/2 C. milk |
| 2 1/2 tsp. baking powder | 1 C. crushed cornflakes |
| 3/4 tsp. salt | 3/4 C. finely chopped apple |
| 1 egg | 3 T. melted fat |

Sift flour with baking powder and salt. Add beaten egg to milk and stir into dry ingredients. Add cornflakes, apple, and melted fat; and fry on greased griddle.

BUTTERMILK PANCAKE & WAFFLE MIX

Colleen Hartman

- | | |
|--------------------------|--------------------|
| Mix | Pancakes: |
| 2 C. powdered buttermilk | 2 T. vegetable oil |
| 8 C. all purpose flour | 1 C. water |
| 1/2 C. sugar | 1 1/2 C. mix |
| 8 tsp. baking powder | Waffles: |
| 4 tsp. baking soda | 2 1/2 C mix |
| 2 tsp. salt | 2 C. water |
| | 3 egg yokes |
| | 4 T. oil |

Combine all dry ingredients for mix in a large bowl. Stir with wire whisk until evenly distributed. Store in a 12-cup container with a tight fitting lid. Store in a cool dry place. Use within 6 months, makes about 10 1/2 cups. For pancakes; Combine egg, oil, and water. Add mix let stand 5 minutes before frying. For waffles; Beat egg whites until stiff, fold in yolk mixture. Bake according to manufacturer directions.

Drive carefully. It's not only cars that can be recalled by their maker.

COFFEE CAKE

Karen Osborn

1 1/2 C. sugar	1/2 tsp. salt
1/2 C. shortening	Topping:
2 beaten eggs	1 C. brown sugar
1 C. milk	6 tsp. flour
2 tsp. vanilla	1 C. nuts
3 C. flour	4 tsp. cinnamon
6 tsp. baking powder	4 T. melted butter

Cream sugar and shortening. Then add rest and mix. Put batter in 9 x 13" in. pan.

For topping mix topping ingredients then put on top of batter in 9" x 13" cake pan. Bake at 350° for 30 to 35 minutes. You can fork the topping into the batter to make topping into the middle.

CORN MUFFINS (OR CAKE)

Kelly Tilton (Sallie Hicks' Son)

2 C. flour	1 egg
1 C. yellow corn meal	1 C. sugar
4 tsp. baking powder	1 1/2 C. milk
1/2 C. melted butter	1 T. vanilla

Mix first 3 ingredients, then add remaining ingredients. Should be like cake batter. Bake at 350° for 30 minutes.

ENGLISH COFFEE CAKE

Dorothy Evans

3/4 C. shortening	1/2 tsp. cinnamon
2 C. sugar	1/2 tsp. nutmeg
3 C. flour	1/2 C. raisins
1/3 tsp. salt	1/2 C. nuts

Mix all except nuts and raisins with beater or mixer until light and fluffy. Reserve 1/2 C. for topping. Add nuts and raisins. Put 2 C. buttermilk in bowl with 2 tsp. soda and stir until light and bubbly. Add dry mix and stir until moistened. Pour into greased pan, add topping. Bake at 350° for 40 minutes. Use one 9 x 13" in. pan or 2 9" square pans

EASY POTATO ROLLS

Becky Hartman Johnson (Miles Hartman's niece)

- | | |
|--|------------------------------|
| 2/3 C. sugar | 2 eggs |
| 2/3 C. shortening | 2 pkgs. yeast |
| 1 C. mashed potatoes (could use instant) | 1 1/3 C. warm water, divided |
| 2 1/2 tsp. salt | 6 to 8 C. flour |

In large bowl, cream sugar and shortening. Add potato, salt, and eggs. In small bowl dissolve yeast in 2/3 C. warm water. Add to creamed mixture. Beat in 2 C. flour and remaining water. Add enough flour to form soft dough. Shape into ball. DO NOT KNEAD. Place in greased bowl, turning once to grease. Cover and let rise until doubled (about 1 hour). Punch down, divide into thirds. Shape each portion into 15 balls and arrange in three greased 9-inch round baking pans. Cover and let rise until doubles, (about 30 minutes). Bake at 375° for 20-25 minutes. Makes 45 rolls.

FEATHER PANCAKES

Donna Mitzner

- | | |
|--------------------|------------------------|
| 1 C. flour | 2 T. vegetable oil |
| 2 T. baking powder | 1 egg, slightly beaten |
| 2 T. sugar | 1 C. milk |
| 1/4 tsp. salt | |

Mix well and cook on hot griddle.

PANCAKE SYRUP

Donna Mitzner

- | | |
|------------------|------------------------|
| 1 C. brown sugar | 1/2 C. white sugar |
| 3/4 C. water | 2 tsp. maple flavoring |

Mix ingredients and boil for 3 minutes. Cool and store or serve.

Better to let 'em wonder why you didn't talk than why you did.

FRENCH TOAST

Mrs. John Welker (Joyce)

1/2 C. flour	2 eggs
1 tsp. baking powder	4 T. shortening
1/4 tsp. salt	Bread (4 - 6 slices) depends on
1/2 C. milk	age of bread

Sift dry ingredients; add milk and slightly beaten eggs. Beat well. Heat shortening in skillet; dip slightly dry bread slices in batter and fry in hot shortening. Drain and serve hot. Good with syrup or honey. Number of eggs can be increased if desired. Fresh bread does not work well as it pulls apart. I got this recipe out of the Hutchinson News when we were first married back in the 1950's and have used it ever since. We like sandwich bread best.

FRUIT SWIRL COFFEE CAKE

Brenda Unruh

1 1/2 C. sugar	4 eggs
1/2 C. oleo	3 C. flour
1/2 C. shortening	1 can (21oz.) Pie filling
1 1/2 tsp. baking powder	Glaze
1 tsp. vanilla	1 C. powdered sugar
1 tsp. almond extract	1 to 2 T. milk

Beat sugar, oleo, shortening, baking powder, vanilla extract, almond extract, and eggs in bowl on low speed. Then beat on high speed. Stir in flour. Spread half of batter in sprayed pan. Spread pie filling over batter. Drop remaining batter by spoonfuls on pie filling. Bake until brown around 45 minutes. Then drizzle with glaze while warm. Glaze; beat powdered sugar with milk until smooth.

HERBED DINNER ROLLS

Carolyn Michelstetter

1 pkg. Rhodes rolls	3 T. sesame seeds
1 tsp. garlic salt or powder	1 1/2 tsp. Italian seasoning
1 tsp. onion salt	1/2 C. parmesan cheese
1/2 tsp. paprika	

Roll dough in butter and then in dry ingredients. Put in greased 9 x 13" in. pan. Let rise until double. Bake at 350° for 15-20 minutes.

HOT ROLLS

Cora Cook

- | | |
|--|-----------------|
| 1 C. warm water | 6 T. shortening |
| 1 pkg. dry yeast | 2/3 C. sugar |
| 1 C. milk, scalded, cool to room temperature | 1/2 tsp. salt |
| | 4-6 C. flour |

Mix together and set aside water and yeast. Then mix together milk, shortening, sugar and salt. Then add yeast mixture to milk mixture. Next add flour but don't let it get too thick of a consistency. Let rise to double volume. Punch down. Let rise double again. Make into walnut sized balls- two per muffin cup (well greased muffin cups.) Let rise again. Bake at 350° until done. 8 to 12 minutes.

JOYCE DYSON'S PUMPKIN BREAD

Rita Mae Wildin

- | | |
|----------------------------|------------------------|
| 3 1/2 C. all-purpose flour | 4 eggs |
| 3 C. sugar | 2 C. pumpkin |
| 2 tsp. baking soda | 3/4 C. water |
| 1 T. cinnamon | 1 C. raisins, optional |
| 1 1/2 tsp. salt | 1 C. chopped pecans |
| 1 C. oil | |

Sift dry ingredients into bowl. Add oil, eggs, pumpkin, and water, mixing well. Stir in raisins and pecans. Spoon into two greased and floured 5 x 9 -inch pans. Bake at 350° for 65 minutes. Remove to wire rack to cool. Yields: 24 slices.

LEMON POPPY SEED BREAD

Linda Brawner

- | | |
|---------------------------------|------------------|
| 1 lemon cake mix | 4 eggs, beaten |
| 1 box instant lemon pudding mix | 1/2 C. oil |
| 1 C. water | 2 T. poppy seeds |

Mix well and beat until blended. Spoon into 3 well-greased pans. Bake at 350° for 35-50 minutes. or until done. Depends on size of pans. I used 3 - 7 3/8 x 3 5/8 x 2 1/4" pans.

MALTO-MEAL MAGIC MUFFINS

Brenda Unruh

Mix together:	3/4 C. Malto-meal
1 beaten egg	1 1/4 C. sifted flour
4 T. liquid shortening	1/2 C. sugar
3/4 C. milk	3 tsp. baking powder
1/2 tsp. salt	

Stir until flour is moistened. Fill greased muffin cups 3/4 full. Bake for 20 minutes at 400°F. Makes 12.

OATMEAL ROLLS

Becky Hartman Johnson (Miles Hartman's niece)

1 C. oatmeal	1/2 tsp. salt
2 C. boiling water	2 pkg. yeast
3 T. butter or oleo	1/3 C. warm water
2/3 C. brown sugar, packed	5 C. flour
1 T. sugar	

Cook first three ingredients and let cool until lukewarm. Add both sugars, salt, and yeast softened in warm water. Add and knead in flour. Let rise, then form into rolls. Let rise again, and bake at 350° for 20-25 minutes. Makes 24+ rolls.

PEASANT BREAD

Dorothy Evans

3-3 1/2 C. flour	2 T. margarine
4 tsp. sugar	1 1/2 C. hot water
1 1/2 tsp. salt	Corn meal
1 pkg. yeast	

Mix together 1 C. flour, sugar, salt, and yeast. Add butter. Use mixer and add water. Beat 2 minutes. Add 1 C. flour. Beat 2 minutes. Add flour to make soft dough. Cover bowl tightly with plastic wrap. Let rest 45 minutes. Turn out on heavily floured surface. Mold into 15" oblong. Let rise 40 Minutes. Bake at 400° for 35 minutes. on cookie sheet greased and sprinkled with corn meal.

PAULA'S COFFEE CAKE

Paula Archer

- | | |
|-----------------------------------|------------------|
| 1 C. white sugar | 2 1/2 C. flour |
| 2 eggs | Topping: |
| 1 tsp. baking soda dissolved in 1 | 4 T. butter |
| 1/2 C. sour milk | 1 tsp. cinnamon |
| 1/8 tsp. salt | 3 T. flour |
| 1 tsp. cinnamon | 1/2 C. nuts |
| 1/2 C. oleo | 1 C. brown sugar |

Mix together ingredients for cake. In separate bowl mix together ingredients for topping.

Alternate topping and batter in 9 x 13" pan or bundt pan. Bake at 350° for 30 to 40 minutes or until done.

PIZZA DOUGH

Crystal Osborn

- | | |
|-----------------|-------------------|
| 1 pkg. yeast | 2 1/2 C. flour |
| 1 tsp. sugar | Pizza sauce |
| 2 tsp. oil | Favorite toppings |
| 1 C. warm water | Mozzarella Cheese |
| 1 tsp. salt | |

Dissolve yeast in warm water. Stir in remaining ingredients; beat vigorously 20 strokes. Let rest about 5 minutes. Divide dough into halves, pat each half into 11" circle on lightly greased pan with floured fingers. Put on pizza sauce, then other toppings, lastly mozzarella cheese. Cook in 425° oven until cheese is light brown. 20 to 25 minutes.

POTATO DOUGHNUTS

Donna Mitzner

- | | |
|----------------------|----------------------|
| 2 eggs | 2 T. melted butter |
| 1 1/2 C. sugar | 2 tsp. baking powder |
| 1 C. milk | Dash of salt |
| 1 C. mashed potatoes | nutmeg |

Flour to make as soft as can be handled.

PUMPKIN MUFFINS

Carolyn Michelstetter

- | | |
|-------------------------------------|---|
| 1 box Betty Crocker yellow cake mix | 2 tsp. pumpkin pie spice nuts, optional |
| 1 can pumpkin | |

Mix together. Bake at 350° for 25 minutes.

SAUSAGE BREAD

Mandy Keene Knight

- | | |
|--|------------------------|
| 1 loaf frozen bread dough | 1/2 tsp. onion powder |
| 1 1/2 lbs. sausage, cooked and drained | 1/2 tsp. garlic powder |
| 12 oz. Mozzarella cheese, shredded | 2 T. butter |

Roll dough as to make cinnamon rolls. Layer dough with sausage, cheese, onion powder, and garlic powder. Roll like a cinnamon roll. Raise in a greased pan. When double, bake at 350° until golden brown. Take fork and run butter over baked bread. Let cool before cutting.

SLAP YOUR MAMA CAJUN CORNBREAD

Eldon L. Belote

- | | |
|------------------------------------|--|
| 3 boxes of Jiffy cornbread mix | 1 medium onion, chopped |
| 3 eggs | 1 bell pepper, chopped |
| 1 C. milk | 1- 14oz. can of whole kernel corn, drained |
| 1/2 C. of chopped jalapeno peppers | 1- 14oz. can of creamed corn |
| 6 pieces of bacon | 1- 10oz. can of Rotel, drained |
| 1/2 lb. smoked sausage, diced | 1- 10oz. milk cheddar cheese, shredded |

Cook bacon and let cool. Brown sausage and onions, drain and add jalapeno peppers and bell peppers. Simmer. In large bowl mix cornbread mix, eggs, and milk. Add corns, Rotel, and cheese, mix well. Add meat mixture and crumble the bacon and mix well. Pour into greased dish and bake at 350° until golden brown and firm. (Approx. 45 minutes to an hour). Let cool 30 minutes before serving.

SAPODILLAS DE LEVADURA (YEAST PUFFED BREAD)

Judy Tilton (Sallie Hicks daughter-in-law)

- | | |
|--------------------------------|--|
| 1 pkg. active dry yeast | 1 1/2 tsp. salt |
| 1/4 C. warm water (105°-115°F) | 1 tsp. baking powder |
| 1 1/4 C. scalded milk, cooled | 1 T. sugar |
| 4 C. flour | 1 T. shortening (shortening for cooking) |

Dissolve yeast in water and add to milk. Combine dry ingredients in a medium-sized bowl and cut in shortening. Make a well in center of dry ingredients. Add liquid to dry ingredients and work into a dough. Knead dough for 10 min., or until smooth; cover, and set aside. Heat 2 inches of shortening in a heavy pan at medium-high heat. Roll dough to a 1/8-in. thickness on a lightly floured board. Cut dough into 4-in. squares and fry until golden on both sides, turning once. (If the shortening is sufficiently hot, the sapodillas will puff and become hollow shortly after being placed in the shortening.) Drain sapodillas on absorbent towels. Yield: 4 dozen medium sapodillas Temperature: Medium-High Total Frying Time: 15-20 minutes. Freeze Well

SAPODILLAS DE LEVADURA QUIMICA (BAKING POWDER PUFFED BREAD)

Judy Tilton (Sallie Hicks daughter-in-law)

- | | |
|----------------------|--------------------------------|
| 4 C. flour | 4 T. shortening |
| 2 tsp. baking powder | 1 1/2 C. warm water |
| 1 tsp. salt | Shortening for cooking in pan. |

Combine dry ingredients in a medium-sized mixing bowl and cut in shortening. Make a well in center of dry ingredients. Add water to dry ingredients and work into dough. Knead dough until smooth, cover, and set aside for 20 min. Easiest to Make. Yield 4 dozen medium sapodilla Temperature: Medium-High Total Frying Time: 15-20 minutes. Freeze Well

*Eat a live toad in the morning and nothing worse
will happen to you for the rest of the day.*

STRAWBERRY BREAD

Linda Mitzner

3 C. flour	2-10 oz. pkg. frozen
1 tsp. baking soda	strawberries, thawed
1 tsp. salt	4 eggs, well beaten
2 tsp. cinnamon	1 1/4 C. oil
2 C. sugar	1 C. chopped nuts

Sift flour, baking soda, salt, and cinnamon into large bowl and make a well in center. Mix together sugar, strawberries, eggs, oil, and nuts; pour into flour well. Stir just enough to dampen all ingredients. Pour into 2 greased and floured 9x 5" in. loaf pans. Bake in a 350° oven about 1 hour. Makes 2 loaves.

ZWIEBACK

Deloris Geist

1 pkg. yeast	1/3 C. oleo
1/2 C. warm water	2 T. sugar
pinch of sugar	1 tsp. salt
1 1/2 C. warm milk	5 1/2 to 6 C. flour

Put the first three things in a cup, set aside. For the milk I use 2/3 cup of powdered milk, add enough hot tap water to make 1 1/2 cups. Pour that over the oleo, sugar, and salt. Add 2 C. flour and the yeast and beat at medium mixer speed for 3 to 4 minutes, adding another 1 1/2 C. flour. Scrape the beaters and stir in by hand another cup of flour. Dump it out on floured counter and knead in enough so it's not sticky but not stiff. Knead about 4 min. Put in a greased bowl, turning it once to oil it all around. I take a plastic bag, spray it with Pam, cover the dough, then put a tea towel over the whole thing and set it on top of the fridge where it's warm. Let it raise 1 1/2 to 2 hours until double. Form your rolls. Let raise an hour or so and bake at 350° for about 15 minutes.

Ideas are funny little things, they don't work unless you do.

WESTERN WAFFLES

Joyce Hartman

- | | |
|----------------------|---------------------|
| 2 C. sifted flour | 3 eggs, separated |
| 3 tsp. baking powder | 1 1/4 cans milk |
| 1/2 tsp. salt | 4 T. butter, melted |

Combine dry ingredients. Beat egg yolks and add milk. Pour into flour mixture and stir until smooth. Add melted butter and fold in stiffly beat egg whites. Bake in hot waffle iron. Makes 6 to 8 waffles. Variations: Sprinkle batter with coconut, chopped cooked ham, pecans or grated orange rind.

ZUCCHINI BREAD

Dorothy Evans

- | | |
|----------------------|----------------------|
| 3 C. flour | 2 C. sugar |
| 1 tsp. baking soda | 2 C. grated zucchini |
| 1 tsp. salt | 4 eggs, beaten |
| 1 tsp. cinnamon | 1 C. oil |
| 1 tsp. baking powder | 1/2 C. nuts |

Sift together dry ingredients. Mix grated zucchini, eggs, and oil. Add to dry ingredients. Mix just until all is moist. Add nuts. Grease and flour 2 large loaf pans. Bake one hour at 350°.



48

Vegetables & Side Dishes





RANCH BAKED BEANS

Edna Waddle

- | | |
|---------------------|--------------------------------|
| 2 C. onion, chopped | 1 C. catsup |
| 1 lb. ground beef | 2 tsp. vinegar |
| 1 tsp. salt | 2 cans to 1 lb. pork and beans |

Heat oil in skillet, add chopped onion, simmer until golden brown. Add ground beef and brown.

Pour into casserole dish and bake 30 minutes at 400°

HARVARD BEETS

Cindy Brock

- | | |
|-----------------------------------|-----------------------|
| 3 C. diced cooked beets | 1 tsp. salt |
| 1 C. liquid (beet juice & water) | Dash of pepper |
| 3 T. flour or 1 1/2 T. cornstarch | 1/4 to 1/3 C. vinegar |
| 2 T. sugar | |

Cook beets and juice then Mix remaining ingredients and stir into beets. Cook stirring constantly until thickened. Makes 6 Servings.

BROCCOLI CASSEROLE

Margaret Kitch

- | | |
|----------------------------------|---------------------|
| 2 Boxes frozen, chopped broccoli | 1 Can mushroom soup |
| 1/2 C. chopped onions | 1/2 C. instant rice |
| 1/2 C. chopped celery | Salt & Pepper |
| 1 small jar cheese Whiz | |

Cook as usual and drain broccoli. Mix together remaining ingredients and pour into baking dish. Add crumbs on top. Bake at 350° for 30 minutes

If you can't be kind, at least have the decency to be vague.

BROCCOLI RICE CASSEROLE

Lois Daile Bramley

- | | |
|---|------------------------------|
| 1 small onion ,chopped | 1 T. oleo |
| 1/2 celery, chopped | 1 can cream of mushroom soup |
| 1-10 oz. Frozen chopped
broccoli, thawed | 1-5oz. Evaporated milk |
| 1- 8oz. jar Cheese spread | 3 C. cooked rice |

In large skillet sauté' celery, onion, and broccoli in butter for 3 to 5 minutes stir in cheese soup, and milk until smooth. Place rice in 8" greased baking dish. Pour cheese mixture over (do not stir) Bake uncovered at 325° for 25-30 minutes or until hot and bubbly. Yield 8-10 servings

SPINACH/BROCCOLI CASSEROLE

Cindy Tilton (Sallie Hicks Daughter-in-law)

- | | |
|---------------------------------|--------------------------------|
| 2 pkgs. frozen chopped broccoli | 1 small box of American cheese |
| 2 pkgs. frozen chopped spinach | 1 can cream of celery soup |

Defrost broccoli & spinach. Put in a 9x12" casserole dish. Cut cheese into cubes and add. Cook soup as directed and pour over mixture. Bake at 350° for 30 minutes.

CREAMED CABBAGE

Edna Waddle

- | | |
|--|-----------------------|
| 1 Med. head cabbage cut in
small pieces | 1/2 tsp. salt |
| 3 T. flour | Small amount of sugar |
| 3 T. butter | 1 1/2 C. of milk |

Cook cabbage, 7 minutes in boiling water with salt added. Drain and make a white sauce of remaining ingredients. Pour over cabbage, let simmer on stove or bake in 350° oven for 25 or 30 minutes.

On the road between the home of friends grass does not grow.

COPPER PENNIES

Dottie Hicks (Dennis Hick's Mother)

- | | |
|---|---|
| 2 lbs. carrots, sliced (baby carrots- whole rings) | 1 large green bell pepper, sliced in strips |
| 1 medium onion sliced in rings | 3/4 C. granulated sugar |
| 1/2 C. cider vinegar | 1 tsp. dry mustard |
| 1 tsp. Worcestershire sauce | |

Cook carrots in boiling salted water until tender. Drain and cool. Put carrots, green pepper, and onion in layers in air tight Tupperware. Combine remaining ingredients; sugar, dry mustard, vinegar, and Worcestershire sauce, and pour onto vegetables. Let stand, stir once or twice. Refrigerate.

CARROT CUSTARD

Doris Osborn

- | | |
|----------------------------|------------------------------|
| 2 C. cooked mashed carrots | 1 C. shredded cheddar cheese |
| 2 beaten eggs | 4 T. butter |
| 1 C. cracker crumbs | 1/2 tsp. salt |
| 1 1/2 C. milk | Bacon curls |

Combine ingredients. Place in 1 1/2 qt. casserole dish. Bake in moderate oven 350° about 30 minutes .Trim with bacon curls if desired.

SCALLOPED CARROTS

Pat Dixon Bass

- | | |
|-----------------------------|---------------------|
| 2 1/2 C. carrots, grated | 4 T. butter melted |
| 2 C. milk | 1 tsp. grated onion |
| 2 eggs, beaten | 1/2 tsp. salt |
| 2 C. crushed cracker crumbs | |

Mix all together and bake 350° until set.

The best helping hand you can find is at the end of your arm.

SHOEPEG VEGGIE DISH

Vera Kirkhuff

- | | |
|--|---------------------------------------|
| 1 Can French style green beans,
drained | 1/4 C. diced onion
Salt & Pepper |
| 1 Can shoepeg corn (Green
Giant), drained | Topping:
1/2 stick of oleo |
| 1 Can celery soup | 1 tube pkg. crushed Hi Ho
crackers |
| 1- 8 oz. carton cultured sour
cream | |

Bake at 350° until crackers are browned.

CORN BAKE

Nancy Proffitt

- | | |
|-------------------------|------------------------------------|
| 1 can whole kernel corn | 1/2 pkg. jiffy corn muffin mix dry |
| 1 can cream style corn | 2 eggs, slightly beaten |
| 4 T. butter | 1C. sour cream |
| 2 T. onion, chopped | 1 C. cheddar cheese, grated |

Cook onions in butter; add corn onion, dry muffin mix, eggs and salt and pepper. Put in lightly buttered casserole dish. Top with sour cream and sprinkle with grated cheese. Bake at 400° for 30 minutes

CREAMY CORN

Cindy Brock

- | | |
|-----------------------|-------------|
| 2- 16 oz. frozen corn | 6 T. sugar |
| 1- 8 oz. cream cheese | 1/4 C. milk |
| 1 stick margarine | |

Put altogether in crock pot and cook on low for 4 hours

CROCK POT CREAM CORN

Emma Geist

- | | |
|-----------------------------|-------------------|
| 2 16- oz. pkgs. frozen corn | 1 stick oleo |
| 3-4 T. sugar | 1/2 -3/4 C. water |
| 2- 8oz. cream cheese | |

Cook in crock-pot 4 hours on low setting.

CORN CUSTARD

Lola Slifer

- | | |
|---------------------------|-----------------------------|
| 1 Can creamed styled corn | 2 eggs beaten |
| 1 C. milk | Salt & Pepper |
| 2 T. sugar | 14 to 18 crackers, crumbled |

Put in greased baking dish and top with butter. Bake at 350° until set.

POTATO CASSEROLE

Mrs. Marion Welker (Lois)

- | | |
|-------------------------------|-----------------------------|
| 2 lbs. frozen hash browns | 1 1/2 tsp. salt |
| 1/4 C. margarine melted | 1 Can cream of chicken soup |
| 1/4 C. onion | 2 C. corn flakes, crushed |
| 1- 8 oz. container sour cream | 1/4 C. butter, melted |
| 2 C. cubed or grated cheese | |

Thaw potatoes. Combine with the other 6 ingredients. Spread in large flat 9x13" pan. Can top with corn flakes and melted butter; or bake without at 350° for 45 to 60 minutes

POTATO CASSEROLE

Margaret Kitch

- | | |
|-----------------------------------|----------------------------|
| 2 lbs. frozen hash brown potatoes | 1/4 tsp. pepper |
| 1/2 C. chopped onion | 1 Can cream of celery soup |
| 1/2 C. chopped celery | 1 pt. sour cream /chives |
| 1/2 C. chopped green pepper | 1/2 tsp. oregano |
| 2 C. grated cheese | Topping |
| 1/2 C. melted oleo | 1/4 C. oleo, melted |
| 1 tsp. salt | 2 C. corn flakes, crushed |

Defrost potatoes. Then mix with celery, onion, green pepper, cheese, and melted oleo. Then add rest of ingredients and mix thoroughly with potatoes. Put in 3 qt. casserole or 9x13" pan. Put on topping: 1/4 C. melted oleo, 2 C. corn flakes (crushed) Mix and cover top of potatoes. Bake.

POTATO CHEESE CASSEROLE

Cindy Tilton (Sallie Hick's daughter-in-law)

- | | |
|--|-----------------------------|
| 6 Med. Potatoes, boiled - not until soft | 2 C. of cottage cheese |
| 3-4 scallions, chopped, | 1 C. sour cream. |
| 3 cloves of garlic | 1 C. Cheddar cheese, grated |

Cool potatoes somewhat and cut in chunks. Drain cottage cheese well. Add sour cream then add scallions/garlic, salt and pepper to taste. Mix with potatoes.

Butter casserole dish. Put mixture into dish and top with grated cheddar cheese. Sprinkle with paprika and bake at 350° for about 30 minutes. Don't cover.

POTATOES SUPREME

Doris Osborn

- | | |
|---|-----------------------------|
| 6 potatoes, cooked, cooled, and coarsely grated | 1/3 C. chopped green onions |
| 1/2 C. melted butter | 1/2 pt. dairy sour cream |
| 2 C. cheddar cheese | Salt & Pepper to taste |

Mix and bake in buttered 1 1/2 qt. shallow baking dish a 350° for about 30 minutes. Can be frozen.

POTATO CASSEROLE

Carolyn Michelstetter

- | | |
|--|----------------------------|
| 2 lbs. frozen hash brown potatoes (thawed) | 1/4 tsp. pepper |
| 1/2 C. chopped celery | 1/2 tsp. oregano |
| 12 C. chopped green pepper | 1 can cream of celery soup |
| 2 C. grated LH Cheddar | 1 pt. sour cream & chives |
| 1/2 C. melted oleo | Topping: |
| 1 tsp. salt | 1/4 C. melted oleo |
| | 1 1/2 C. corn flakes |

Mix first 5 ingredients. Add rest of ingredients to oleo. Mix with potato mixture. Put in greased 9x13" pan. Add topping. Bake at 350° for 45minutes.

SHIRLEY'S PARTY POTATOES

Shirley Dixon Brigman

- | | |
|--------------------------------|---------------------------------|
| 10 potatoes, slice thin-cooked | 8 oz. shredded cheese (cheddar) |
| 1 Can cream of mushroom soup | 1 stick butter |
| 1 Can cream of celery soup | French-fried onions |
| 1 C. milk | |

Combine soups with milk. Place potatoes in greased 9 x13" dish. Pour soup mixture over potatoes. Gently toss with cheese. Top with sliced stick of butter. Bake at 350° 1 hr. Can top with French fried onions, last 10 minutes of baking. Serves 8.

SPINACH CASSEROLE

Carolyn Michelstetter

- | | |
|------------------------|-----------------------|
| 1 lb. sausage | 1 1/2 C. bread crumbs |
| 1 large onion, chopped | 1 large can spinach |
| 8 stalks celery | Longhorn cheese |
| 2 beaten eggs | |

Brown sausage, onion, and celery. Add eggs, bread crumbs and spinach. Put in an 8 x10" buttered Pyrex. Top with Longhorn cheese.

YELLOW SQUASH PUFFS

Dottie Hicks (Dennis Hick's mother)

- | | |
|--|--------------------|
| 3/4 lb. yellow squash, peeled & sliced | 1 egg. beaten |
| 1/3 C. flour | 1/3 C. cornmeal |
| 1 tsp. baking powder | 1/2 tsp. salt |
| 1 medium onion, grated | 2 T. vegetable oil |

Cook squash covered, in boiling water, (steaming) until tender (10 to 15 minutes).

Drain squash, get 1 cupful. Save extra for later use. Combine and mix well, squash and beaten egg. In another bowl, combine dry ingredients. Add squash and onion to dry ingredients. Stir until well blended. Drop combined mixture by tablespoonfuls into hot oil. Cook until golden brown, turning once. Drain on paper towel.

SWEET POTATO CASSEROLE

Mrs. Marion(Lois) Welker

3 C. sweet potatoes, cooked mashed	1 tsp. vanilla
2 eggs	1 C. packed brown sugar
1 C. sugar	1/2 C. flour
6 T. butter	1 C. chopped pecans
1/2 C. milk	2 T. butter

Beat eggs in mixing bowl. Add sweet potatoes, sugar, 6 T. butter, milk, & vanilla. Mix well. Spoon into buttered one-quart baking dish. Combine brown sugar, 2 T. butter, and flour. Mix well and sprinkle over casserole. Top with pecans, press down lightly. Bake for 45 minutes at 350°.

SWEET POTATO CASSEROLE

Doris Osborn

3 C. sweet potatoes, mashed	Topping:
1 C. sugar	1/3 C. brown sugar
1/3 C. milk	1/3 C. sugar
2 eggs, beaten	1 C. nuts

Mix mashed sweet potatoes, sugar, milk, and beaten egg, and pour in buttered casserole dish. Mix topping together and spread on top. Bake at 350° for 30 to 40 minutes.

SWEET POTATO CRUNCH

Wilma Heyen(Donna Mitzner's mother)

2 C. cooked ham	1 egg
1/2 C. pineapple	1/8 tsp. nutmeg
2 C. mashed sweet potatoes	1/8 tsp. cinnamon
1/2 tsp. salt	2 C. cornflakes
1/4 C. milk	1 T. butter

Chop ham and pineapple and combine with other ingredients except cornflakes and butter. Shape into patties, dip in crushed cornflakes and fry in butter until crisp and brown.

VEGETABLE CASSEROLE

Edna Waddle

- | | |
|--------------------------------------|------------------------------|
| 2 large bags frozen mixed vegetables | 1 C. shredded cheese |
| 1 Can water chestnuts, drained | 1 C. cracker or bread crumbs |
| 1 C. mayonnaise | 1/4 C. margarine |

Mix vegetables, chestnuts, mayonnaise, and cheese in bowl. Put into 2 quart buttered casserole. Add margarine to crumbs and sprinkle over top. Bake 30 minutes in 350° oven.

SWISS VEGETABLE MEDLEY

Norma Jean Hoskinson

- | | |
|--|--|
| 1 Bag mixed, frozen broccoli, carrots, and cauliflower, thawed and drained | 1- 2.8oz. can Durkee fried onions |
| 1 Can cream of mushroom soup | 1/3 C. sour cream |
| 1 C. shredded mozzarella cheese | 1 4oz. jar chopped pimentos drained (optional) |

Combine the soup, cheese, sour cream, and heat in the microwave. Mix with the vegetables and pour into a 1-quart casserole. Bake covered at 350° for 30 minutes or until the vegetables are tender. Top with remaining cheese and onions. Bake for 5 minutes longer.

The early worm gets eaten by the bird; so sleep late.



NOTES



Main Dishes & Meats





BARBEQUE MEATBALLS

Lois Welker (Mrs. Marion Welker)

1- 13 oz. can evaporated, milk	Sauce
3 lb. ground beef, uncooked	2 C. Ketchup
2 C. oatmeal or cracker crumbs	2 tsp. chili Powder
2 eggs	1 to 2 T. liquid smoke
1 C. onion chopped	1 to 2 C. brown sugar
1/2 tsp. garlic powder	1/2 C. onion chopped
2 tsp. salt	1/2 tsp. garlic powder
1/2 tsp. pepper	

Mix evaporated milk, beef, oatmeal, eggs, onion, garlic powder, salt, pepper, and chili powder and shape into balls. Place in single layer in pans. Make a sauce by combining remaining ingredients and heating until sugar is dissolved. Pour over meatballs. Bake 1 hour at 350°. Makes 36 - 2 inch balls.

GOURMET ENCHILADAS

Paula Hartman Archer

1 dozen flour tortillas	6 oz. shredded cheddar cheese
2 lb. ground beef	1 large onion
12 oz. cottage cheese	2- 8oz. cans enchilada sauce
12 oz. sour cream	2- 4 oz. cans diced chilies

Brown beef in skillet with chopped onion. Remove from heat, drain grease and add cottage cheese, sour cream and chilies. Spread mixture on tortillas and roll up. Place in baking dish that has been greased lightly. Pour sauce over top and sprinkle with cheddar cheese. Bake 20 - 30 minutes at 325°.

Some mistakes are too much fun to only make once.

HEAVENLY HAMBURGER

Blanch Kittle Pearce

- | | |
|---------------------------|----------------------|
| 1 lb. Hamburger | 3 oz. cream cheese |
| Chopped onion to taste | 10 oz. pkg. noodles |
| 2 small cans tomato sauce | 2 tsp. grated cheese |
| 1 C. sour cream | |

Brown hamburger, add chopped onion and tomato sauce. Simmer 10 minutes. Cream together sour cream and cream cheese. Cook noodles put in greased baking dish in layers – noodles, cheese mixture, and hamburger. Top with grated cheese. Bake 375° for 40 minutes. I usually bake at lower temp. Serves 4 to 6.

HOMEMADE HAMBURGER HELPER

Amanda Beanblossom

- | | |
|----------------------|-----------------------|
| 1 box Mac and Cheese | 1 lb. hamburger |
| 1 medium onion | 1 can cream of celery |

Brown hamburger and onion together till done. Set aside. Make Mac and Cheese by box instructions. Add to hamburger, add cream of celery soup and simmer until warm. Serve.

IMPOSSIBLE CHEESEBURGER PIE

Linda Mitzner

- | | |
|------------------------|----------------------------|
| 1 lb. ground beef | 3 eggs |
| 1 1/2 C. chopped onion | 3/4 C. Bisquick baking mix |
| 1/2 tsp. salt | 2 tomatoes, sliced |
| 1/4 tsp. pepper | 1 C. shredded Cheddar or |
| 1/2 C. milk | processes American Cheese |

Cool and stir ground beef and onion in a 10 "skillet over medium heat until beef is brown, drain. Stir in salt & pepper spread in pie plate. Beat milk, eggs, and baking mix until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes; sprinkle with cheese. Bake until knife inserted in center comes out clean 5 to 8 minutes at 400°. Cool 5 minutes, makes 6 to 8 servings.

MAKE AHEAD MEATBALLS

Norma Jean Dixon Hoskinson

3 lbs. ground beef	BBQ Sauce
1 can evaporated milk	2 C. ketchup
1 C. oatmeal	1 C. brown sugar
1 C. cracker crumbs	1/2 tsp. Liquid smoke
2 eggs	1/2 tsp garlic powder
2 tsp. salt	1/4 C. chopped onion
1/2 tsp. pepper	Sweet and Sour sauce (easy)
1/2 C. chopped onion	1 jar chili sauce
2 tsp. chili powder	A (10oz,) jar grape jelly
1/2 tsp. garlic powder	

Mix all ingredients together. Shape into walnut-size balls (may be frozen at this point for later use) Unthaw, put meatballs into a 9x13" pan. Pour over the balls the sauce you choose below. Bake at 350° for 1 hour. Makes approximately 50 large meatballs or 100 cocktail size. Use as many as you want and leave the rest frozen for later. For B-B-Q sauce, stir all ingredients together and pour over meatballs. For Sweet and Sour Sauce, heat the chili sauce and grape jelly till the jelly is mostly dissolved. Pour over the meatballs and bake

MARINATED BRISKET

Viola Hill .

5-6 lbs. beef brisket	1 tsp celery salt
2 tsp. liquid Smoke	1 tsp. onion salt
1 tsp salt	2 tsp Worcestershire sauce
1 tsp pepper	2 C. BBQ sauce

Place brisket in middle of foil, shiny side up. Place in a pan with sides. Put liquid smoke on brisket first, sprinkle rest of ingredients over meat, except for BBQ sauce. Fold foil shut, marinate in the refrigerator 10 to 12 hours. Bake at 300° for 4 to 5 hours. Uncover and pour BBQ sauce over meat, close foil and bake 1 additional hour. Cut meat across the grain to serve.

MEAT MARINADE

Becky Johnson (Miles' niece)

1/2 C. soy sauce

1/2 C. vinegar

4 T. catsup

1 T. garlic powder or 2 cloves

1 tsp. paprika

Mix together and marinade at least 4 hours or overnight.

MEATBALLS

Lily Short

1 lb. ground beef

1/4 C. fine bread crumbs

1/4 C. finely chopped onions

1 egg, slightly beaten

1 T. chopped parsley

Dash pepper

1 can of celery or mushroom
soup

Combine all ingredients except soup; shape into 16 meatballs. Brown in skillet use shortening if necessary, pour off fat. Add soup and 1/4 C. water; cover and simmer 20 minutes or until done. Stir to prevent sticking.

MEATLOAF

Pearl Dixon

2 lbs. ground beef

1 egg slightly beaten

1/2 C. milk

1/3 C. ketchup

2 T. chopped onion

1/4 C. cracker crumbs

Salt and pepper

Mix together and mold into a loaf. Place loaf into a shallow baking pan. Spread some ketchup on the top and bake 1 hour at 350°.

We could all learn a lot from crayons; some are sharp, some are pretty, some are dull, some have weird names, and all are different colors but they all have to learn to live in the same box.

MICROWAVE MEATLOAF

Linda Mitzner

2 lb. ground beef	Bread crumbs, oatmeal, or crackers
1/2 to 3/4 C. chopped onion	BBQ Topping
Salt and pepper	1/2 C. ketchup
1/2 tsp Beau Monde seasoning	3 T. brown sugar
1 level T. rubbed sage	1/2 tsp. dry mustard
2 eggs	dash of nutmeg
1/2 C. milk	

Combine ingredients thoroughly adding enough bread crumbs for desired consistency. Shape into a round loaf and put into a microwavable dish and cover with lid or wax paper. Microwave at 100% 10 to 15 min. intervals, checking to make sure center is thoroughly done. May need to. Cut loaf in half. Also drain off excess fat. If top gets too brown before center is done put a square of foil over top of loaf during cooking. I use a carousel microwave dish, or you may need to turn dish occasionally. Mix BBQ topping and cover meatloaf and microwave a couple of minutes.

OVEN STEW

Joyce Hartman

1 1/2 lb. lean beef, cut in 1 1/2" cubes	4 carrots, sliced
1 small bay leaf	2 onions, sliced
1/4 t. pepper	1 10 1/2 oz. cans tomato soup
2 stalks celery, cut	1/2 can water
	3 potatoes, peeled and cubed

Place beef (do not brown) in large Dutch oven. Sprinkle with seasonings. Top with celery, carrots, onions, and potatoes, combine soup and water. Pour over meat and vegetables, coating all pieces. Cover tightly and bake in slow oven 300° for 3 to 4 hours. Makes 5 large servings. Serve with Cole slaw and crusty bread.

People are lonely because they build walls instead of bridges.

PIQUANT MEATBALLS

Cindy Brock

2-3 lbs. hamburger	1/4 tsp. pepper
1 C. cornflakes crumbs	Sauce
1/3 C. Ketchup	1-16 oz. can jellied cranberry sauce
1/3 C. dry parsley flakes	2 T. dark brown sugar, firmly packed
2 T. minced onion	1 T. bottled lemon juice
2 eggs	12 oz. chili sauce
1/2 tsp. garlic powder	
2 T. soy sauce	

Combine all ingredients for meatballs and form mixture into balls (makes 75 to 100).

Arrange in 15 1/2 x 10 1/2 x 1" pan. Combine all ingredients for sauce, cook over moderate heat until smooth and cranberry sauce is melted. Pour over meatballs. Bake uncovered at 350° to 375° 1 hour or until done.

PORCUPINE MEAT BALLS

Doris Osborn

1 lb. Hamburger	1 egg, slightly beaten
1/4 C. Tomato soup	1/4 C. minced onion
1/4 C. uncooked rice	1 tsp. salt

Mix all above and shape into 1 1/2 inch round balls. Brown in shortening in large skillet. Blend rest of tomato soup and 1 C. water. Simmer about 40 minutes or until rice is tender.

SMOKED BRISKET

Shirley Dixon Brigman

4 lb. Brisket	3 T. garlic powder
3 T. celery salt	1/4 C. Worcestershire sauce
3 T. onion salt	1/3 bottle liquid smoke

Rub the above all over brisket, marinate over night. In morning rub again. Bake 5 hours at 250° covered with foil. Pour BBQ sauce (1 bottle) your family's favorite over brisket. Cover again and bake 1 hour.

SWEET AND SOUR MEATBALLS

Dorothy Hartman

3 lbs. ground beef	1/2 tsp. pepper
2 C. quick oats	Sauce
2 eggs	1 C. brown sugar
1 C. minced onion	1/2 C. chopped onion
2 tsp. salt	1/2 tsp garlic powder
1/2 tsp. garlic powder	2 tsp. liquid smoke
2 tsp. chili powder	2 C. ketchup
1 can pet milk	

Mix together all ingredients, make into small balls and brown, or bake in oven till brown.

Mix and simmer sauce ingredients a few min. Pour on meatballs and bake 350° at 45 minutes or till done.

RUBIN CASSEROLE

Glenna Delenbach (Joyce Hartman)

12 oz. sour cream	10 slices rye bread
1 large onion chopped	2 sticks oleo (1 C.)
2 cans corned beef	26 oz. sour-kraut, drained
12 oz. Swiss cheese	

Spread sour cream mixed with onion chopped in bottom of 11x13" dish. Cover with sour kraut, crumble the corned beef on top then shred the cheese on top. Cut Rye bread into cubes. Melt oleo in skillet put bread crumbs in oleo to cover. Put crumbs on top of casserole. Bake 45 minutes at 350°.

BAKED MACARONI AND CHEESE

Sherry Slifer

8 oz. pkg. macaroni noodles, cooked and drained	3/4 tsp. salt
1 C. cottage cheese	Dash pepper
8 oz. carton sour cream	2 C. shredded cheddar cheese
1 egg slightly beaten	Paprika

Cook macaroni according to pkg. directions. Drain, rinse, and set aside. Combine rest of ingredients, Add macaroni and blend well. Spoon into lightly greased 2 qt. casserole dish. Sprinkle with paprika on top Bake 350° 45 minutes

BREAKFAST PIZZA

Kelly Tilton (Sallie Hicks Son)

- | | |
|---------------------------------|----------------------------------|
| 1 pkg. Sausage Links | 3 T. Milk |
| 1 pkg. Crescent Rolls | Dash Salt and Pepper |
| 1 C. Frozen Hash Brown Potatoes | 3 T. Green/Red Pepper (optional) |
| 1 C. Shredded Cheddar Cheese | 2 T. Grated Parmesan Cheese |
| 3 Eggs, lightly beaten | |

Separate rolls into 8 triangles – place on 12" rimmed pizza pan – points toward center. Press together and form circle 1" larger than pan bottom. Turn edges under making rim. Sprinkle on cooked sausage – add potatoes, pepper, and cheddar cheese. Stir eggs, milk, and salt/pepper and parmesan cheese together. Pour over pizza. Bake at 375° for 20 minutes or until eggs are set and crust is golden.

CHEDDAR EGG

Carolyn Michelstetter

- | | |
|------------|-----------------------------|
| 1 egg | 1/4 C. sharp cheddar cheese |
| 1 T. water | |

Spray small microwaveable bowl. Add 1 egg and 1 T. water, mix with fork. Add 1/4 C. sharp cheddar cheese. Mix, cook 1 minute stir and cook 30 seconds. Put on toast and add hot sauce (optional).

CHICKEN AND SPAGHETTI

Sherry Slifer

- | | |
|--|---------------------------|
| 8 oz. Spaghetti, cooked and drained | 1 Tomato |
| 3 – 5 chicken breasts cut up into chunks | 1 Green pepper |
| | 1 Can Cheddar Cheese soup |
| | 2 – 3 C. grated cheese |

Fry chicken, add green pepper and tomato cook till done. Combine spaghetti. Add cheddar cheese soup. Stir in shredded cheese. Put in 9x13" dish cook 350 * for 45 minutes.

EGG CASSEROLE

Gayle Waddle

- | | |
|-----------------------------------|----------------------------------|
| 8 slices of bread cubed | 2 1/2 C. milk |
| 1 lb. sausage browned and drained | 1 can mushroom soup combine with |
| 2 C. grated cheddar cheese | 1/2 C. milk |
| 4 eggs slightly | 1/2 tsp. salt |
| 3/4 tsp. dry mustard | |

Use 9x13" pan, put layered bread cubes, then sausage then cheese. Mix egg, milk, and mustard and pour over all. Last top with soup, milk, and salt, mixture and refrigerate, over night. Bake 300° for 1 1/2 hours

EGGPLANT PARMESAN

Linda Depew

- | | |
|-------------------------------|-----------------------------|
| 1 large eggplant | 2 T. oregano |
| 3 eggs | 1/2 tsp. salt |
| 1 C. fine dry bread crumbs | 3/4 C. salad oil |
| 1/2 C. grated parmesan cheese | 3 – 8 oz. cans tomato sauce |
| 1 small onion | |

Preheat oven 350°. Peel eggplant cut into slices 3/4". Dip each slice into beaten egg, and then roll each slice in bread crumbs, set aside. Heat 1/2 the oil in large skillet add eggplant slices, a few at a time. Brown on both sides, add more oil as needed. To the tomato sauce, add the oregano, salt, onion. Place a layer of eggplant in a lightly greased 2 qt. Casserole. Top with some of the tomato sauce mixture, a layer of the parmesan cheese. Bake 1 hour or until done. Takes about 20 minutes to prepare.

*Have an awesome day, and know that someone
has thought about you today.*

GRANDMA CRISTIANO THANKSGIVING STUFFING

Cindy Tilton (Sallie Hicks daughter- in - law)

- | | |
|--------------------------|-----------------------------|
| 1 1/2 lb. hamburger meat | Cream of celery soup |
| 1 lb. frozen sausage | 2 eggs |
| 1/2 lb. bacon | Package of Italian flavored |
| Grated cheese | stuffing mix bread crumbs |

Cook ground beef, dry in bowl. Cook sausage, dry in bowl. Cook bacon, dry in bowl. After all three meats above are cool, mix together and add grated cheese. Heat up soup with one can of water mix into bread crumbs (stuffing mix). Mix bread crumbs into meat and add two eggs and mix. Pack it and bake it covered with aluminum foil for 45 minutes, then take off aluminum foil for 15 minutes. (Don't forget to use Pam spray so it doesn't stick)

GREEN CHILI ENCHILADAS

Rita Wildin

- | | |
|-----------------------------|--------------------------------|
| 1 can cream of chicken soup | 1/2 lb. grated longhorn cheese |
| 1 small can evaporated milk | 1 C. chopped onion |
| 1/2 lb. Velveeta cheese | 1 lb. ground beef browned |
| 1 small can green chilies | Flour tortillas |

Heat soup, milk, and Velveeta in double boiler or microwave until cheese melt. Add chilies. Combine grated cheese, onion and meat. Fill each tortilla with meat mixture and roll tightly. Place in long baking dish that has been sprayed with cooking spray. Cover with cheese/soup mixture. Cover and bake at 350° for 30 minutes. This is a family favorite.

God, grant me the patience to endure my blessings.

HOT CHICKEN CASSEROLE

Janet Kittle Brosius

- | | |
|--|---------------------------|
| 8 large chicken breasts | 1 pkg. flour tortillas |
| 2 cans cream of chicken soup | 1 large pkg. sharp cheese |
| 2 cans of mushroom soup | |
| 2 cans diced green chilies,
drained | |

Cook chicken, debone and cube. Cream soup and chilies until mixed together. Shred cheese.

In a 9x13" cake pan put 1/2 tortilla shells in strips on bottom of pan. Then layer half of the chicken – half of soup mixture then half cheese. Start over with shells, chicken, soup and cheese. Cover put in refrigerator overnight. Before cooking put 1/2 C. milk over top. Cook around 1/2 hour in 360° oven. Must be put in Refrigerator over night.

HUNTINGTON CHICKEN

Emma Geist

- | | |
|-------------------------|----------------------------|
| 1 boiling chicken | 8 T. Flour |
| 2 C. shell macaroni | 1/2 C. cream |
| 1/2 lb. American cheese | 4 C. buttered bread crumbs |
| 4 C. chicken broth | |

Boil chicken take off bone. Cook macaroni. Grate cheese. Thicken chicken broth with the flour; add cream, cheese, macaroni and chicken. Place in greased baking pan and cover with 4 C. buttered bread crumbs. Bake 30 to 45 minutes at 350°

If your knees start shaking, kneel on them.

IMPOSSIBLE TACO PIE

Angie Ziegler (Sallie Hicks Sister)

- | | |
|-----------------------------|----------------------|
| 1 lb. beef | 3/4 C. Bisquick |
| 1/2 C. chopped onions | 3 eggs |
| 1 envelope taco mix | 2 tomatoes (diced) |
| 1- 4oz. can chopped chilies | 1 C. shredded cheese |
| 1 1/4 C. milk | |

Heat oven to 400°. Grease 10 in" quiche dish or pie plate. Cook and stir beef and onion; drain. Stir in taco mix. Spread in plate. Sprinkle with chilies. Beat milk, Bisquick and eggs until smooth. Pour into plate. Bake 26 minutes. Top with tomatoes. Sprinkle with cheese. Bake until knife inserted comes out clean (8 to 10 minutes) Cool 5 minutes. Serve with sour cream, chopped tomatoes, and lettuce.

MEXICAN CASSEROLE

Glenna Dellenbach

- | | |
|-----------------------|-------------------------------|
| 2 lb. hamburger | 16 oz. med or mild taco sauce |
| 1 medium onion | 2 Jiffy corn muffin mix |
| 1/2 C. Cheddar cheese | 1 can cream corn |
| 8 oz. hot taco sauce | |

Cook hamburger and onion, drain fat and add taco sauce. Heat till well blended. Mix corn muffin mix as directed and add cream corn mix well. On bottom of 9x13" pan add 1/2 corn mix then add meat and cheese, top with rest of corn mix, add some cheese on top. Bake 400° 20 to 25 minutes or till corn bread done.

If you are not as close to God as you used to be, who moved?

LAZY DAY LASAGNA

Paula Hartman Archer

- | | |
|--|-----------------------------|
| 1 lb. cooked ground beef | 2 eggs |
| 1- 32 oz. jar spaghetti sauce | 1 tsp. onion powder |
| 1 pkg. Lasagna noodles | 1/2 tsp. dried basil leaves |
| 12 oz. cottage cheese | 1/8 tsp pepper |
| 2 C. shredded mozzarella cheese | |
| 1/3 C. chopped fresh parsley
(can use dried; but fresh is
really good) | |

Mix 1-32 oz. jar spaghetti sauce with 3/4 lb-1 lb. cooked ground beef in baking dish spread 3/4 C. sauce. Layer 3 uncooked noodles on sauce. Spread with half cottage cheese mixture and 1 1/2 C. sauce. Layer 3 more noodles on top of sauce-spread with remaining cottage cheese mixture. Top with 3 noodles remaining sauce. Pour 1/4 C. water around edge of casserole. Cover lightly with foil. Bake 375° for 45 minutes. Uncover and bake 14 minutes until noodles are tender. Let stand 10 minutes before serving. Serve with parmesan cheese. If using a full pound of ground beef add a small can of tomato sauce or it will be too dry

LEMON CHICKEN STIR FRY

Linda Brawner

- | | |
|--|--|
| 1 C. fresh broccoli florets | 1 lemon |
| 1 C. red bell pepper chopped | 1 lb. boneless skinless chicken
breasts |
| 3 green onions with tops | 2 pkg. chicken flavor ramen
noodles |
| 1 med. Carrot coarsely chopped | 2 C. water |
| 1 tsp. fresh ginger root, peeled
and finely chopped | |

Cut bell pepper into 1/2 C cubes. Diagonally slice green onions into 1 inch pieces. Chop carrot and ginger root. Zest using whole lemon. Cut chicken into thin strips. Heat stir – fry skillet over medium heat, lightly spray with vegetable oil. Add chicken stir fry 3 to 4 minutes stirring frequently add ginger root stir 30 seconds. Add water bring to a boil. Add noodles broken into pieces and seasoning packet from noodles. Bring to a boil, reduce heat add broccoli and carrot, simmer 3 minutes or until noodles are tender and most of liquid is absorbed. Add bell pepper green onion and lemon zest to skillet heat through. Drizzle with fresh lemon juice. Serve immediately. Serves 6

MOCK LASAGNA CROCK-POT

Janet Kittle Brosus

10 oz. lasagna noodles	1/2 C. water
1 lb. ground beef	1 tsp. basil
1/2 lb. Italian sausage	1/2 tsp. pepper
1 onion, chopped	1 1/2 T. parsley
1 clove garlic	12 oz. cottage cheese
2 - 6 oz. cans tomato paste	12 oz. shredded mozzarella cheese

Cook noodles and brown beef and sausage, place in lightly greased crock pot. Add

Remaining ingredients and cover and cook 7 to 9 hours on low or 3 to 5 hours on high.

PHEASANT CASSEROLE

Joyce Hartman

1 pheasant	1 1/2 C. grated cheese
3 eggs	1 C. celery chopped
1 can mushroom soup	4 C. crushed Ritz crackers
1/2 tsp. salt	1 1/2 C. broth from pheasant
1/2 tsp. pepper	

Cook Pheasant and remove from bone. Mix with rest of ingredients and place in 13x9" baking dish and cook for 1 hour at 350° or until done.

QUESADILLAS

Paula Hartman Archer

flour tortilla	sour cream
grated cheese	Individual servings make
hamburger, browned	however many you need.
Salsa	

Put a flour tortilla in a microwavable plate. Sprinkle a little grated cheese or slice of cheese and put some browned hamburger and a little salsa on it. Roll it up or fold it over. Heat for 30 seconds or so until the cheese melts. Add a little sour cream and enjoy. Could also use chicken chunks or just cheese with no meat. Use any combination – quick and easy for a snack or a meal.

SAUSAGE EGG CASSEROLE

Melissa Tilton (Sallie Hicks daughter-in law)

- | | |
|---------------------------|------------------|
| 1 lb. shredded hashbrowns | 3/4 tsp. mustard |
| 1 lb. sausage, browned | 3/4 C. milk |
| 2 C. shredded cheese | 1/2 tsp. salt |
| 6 eggs | Dash pepper |

Place hashbrowns on bottom of greased 9x13" pan. Lay sausage on top of hash browns, put cheese on top. Mix together eggs, mustard, milk, salt, and pepper, pour over top of cheese sausage and hash browns. Cover and refrigerate overnight. Bake at 350° 30 minutes.

SAUSAGE QUICHE

Linda Mitzner

- | | |
|--|--------------------------------|
| 3/4 lb. sausage | 1/2 onion chopped |
| 1/3 C. green pepper chopped
may use red | 1 1/2 C. grated cheddar cheese |
| 1 T. flour | 2 eggs |
| 1 C. evaporated milk | 1 T. parsley |
| 3/4 tsp. salt | 1/4 tsp. garlic salt |
| 1/4 tsp. pepper | 1 deep dish pie crust |

Preheat oven to 375°. Fry sausage until brown (drain). Sauté onions and green peppers in sausage grease. Combine cheese and flour; stir in sausage, onion, and pepper. Spread into pie crust. Mix remaining ingredients and pour on sausage. Bake on cookie sheet for 35 to 40 minutes.

Keep you words light and sweet, you might have to eat them.

SAUSAGE STRATA

Joyce Elliott Dyson

- | | |
|---------------------------------------|---------------------------|
| 10 - 12 slices bread | 2 1/2 C. milk |
| 8 oz. sharp cheddar cheese,
grated | 1 T. minced onion |
| 1/2 to 1 lb. sausage, browned | 3/8 tsp. salt |
| 6 eggs slightly beaten | 1/2 tsp. prepared mustard |

Mix together eggs milk, onion, salt, and mustard. Completely cover bottom of 13x9" pans with bread slices. Cover bread with cheese and then sausage. Cut crusts from remaining bread and cut into triangles. Over lap triangles points when placed over sausage layer. Pour milk mixture over all. Refrigerate. Cover and let stand 1 hour or overnight. Bake 325° 1 hour or until knife comes out clean in center. May use ham or leave meat out completely.

SIMPLE SALAMI

Lily Short

- | | |
|-------------------------|--|
| 4 lbs. lean ground beef | 1/2 tsp. garlic powder |
| 1/4 tsp. onion powder | 1 tsp. liquid smoke |
| 1/4 tsp. black pepper | 2 C. water |
| 1/4 tsp. dry mustard | 4 T. Morton tender quick, meat
cure |

Combine all ingredients, shape into two rolls. Wrap in heavy aluminum foil, refrigerate for 24 hours. Leave in foil. Place in boiling water, cover and simmer for 1 hour and 15 minutes. Cool before slicing. May be frozen if you want to make spicier salami, add 2 T. peppercorns and 1/4 tsp. flaked red pepper.

SLOPPY JOE

Elsie Kittle

- | | |
|-----------------|---------------------------|
| 6 lb. hamburger | 1 bottle catsup, 5 1/2 C. |
| 1/4 C. flour | 1/2 C. vinegar |
| 1 pt. onion | 1/2 C. mustard |
| 1 pt. celery | 1/2 C. Brown sugar |

Brown hamburger then add rest of ingredients and simmer till onion and celery are tender.
Serves about 50.

we use these for farm sales

SQUAW CORN

Vicky McFarland

- | | |
|---|---|
| 1 1/2 lb. hamburger | 1 can tomato soup |
| 1 small or medium onion,
chopped | 1 can whole grain corn (don't
drain) |
| 1 green pepper chopped, can
use less | 1/4 lb. American cheese |

Brown hamburger, onion, and green pepper in skillet. Drain grease off. Add soup, corn, and diced cheese salt and pepper to taste simmer until cheese melts. Stir often so cheese doesn't stick.

TACO SALAD

Joyce Hartman, Linda Depew

- | | |
|-------------------------|----------------------------|
| 2 1/2 lbs. ground beef | 1 can cheddar cheese soup |
| 1 tsp. oregano | 1 small can tomato sauce |
| 1 tsp. red chili powder | 2 cans Mexican style beans |
| 1 can mushroom soup | |

Brown ground beef, oregano and chili powder; drain add rest of ingredients. simmer till well blended and hot. Serve with corn chips, lettuce, tomatoes, and grated cheese and favorite sauce.

TUNA CASSEROLE

Emma Geist

- | | |
|----------------------------|--------------------------------------|
| 2 - 6 1/2 oz. cans of tuna | 2 T. mayonnaise or salad
dressing |
| 1 1/2 C. minute rice | |
| 1 1/2 C boiling water | 1/2 tsp. parsley flakes |
| 1 minced onion | 1/4 tsp. celery seed |
| 2 cans cream mushroom soup | bread crumbs |

Cook minute rice in boiling water (should be about 3 C.). Mix all ingredients together put into 10 1/2 x 15" cake pan. Cover with buttered bread crumbs. Bake about 30 minutes or until brown at 350°.

TURKEY CASSEROLE

Angie Ziegler (Sallie Hicks Sister)

- | | |
|-----------------------------|--------------------------|
| 1 pkg. regular egg noodles | 1/2 C. milk |
| 2 cans turkey chunks | Cracker crumbs |
| 1 can cream of chicken soup | Salt and pepper to taste |
| 1/2 C. frozen peas | |

Mix first 5 ingredients together. Place in casserole dish. Sprinkle cracker crumbs salt and pepper to taste. Bake at 400° for 30 minutes.

QUICK PIZZA FOR TWO

Donna Mitzner

- | | |
|-----------------------------|-------------------------------|
| 1 can refrigerated Biscuits | 1 t. salt |
| 1/2 lb. ground beef | 1/4 t. pepper |
| 1/2 C. mashed tomatoes | 1/2 t. chili powder |
| 2 T. chopped onion | 1/2 C. grated American cheese |

Pat out biscuits to line 8" pan. Brown meat; add tomatoes, onions and seasonings. Pour over biscuits and top with grated cheese. Bake at 375° for 30 minutes or until cheese is melted and brown.

TENDER ROUND STEAK

Jewell Moser

- | | |
|----------------------|--------|
| Round steak, trimmed | Flour |
| Salt | Crisco |
| Pepper | |

Cut round steak into serving sized slices. Trim off fat. Salt & Pepper it and dip in flour & lightly brown in a couple T. Crisco. Turn & brown other side lightly. Put in baking dish or cake pan. Pour drippings around it. Cover with foil Bake slowly 2 to 2 1/2 hrs. At 300°

A friend is someone who knows all you faults and likes you anyway.

BAKED FISH FILLETS

Wilma Heyen (Donna Mitzner mother)

- | | |
|--------------------|---------------------------|
| 2 1/2 lbs. fillets | 1 t. curry powder |
| 1 C. diced celery | Ground pepper |
| 3 T. butter | 1 C. thinly sliced onions |
| Salt | |

Place fillet in greased baking dish. Sauté celery & onions in butter for 5 min. Stir in salt, curry and pepper. Remove from heat. Add milk and stir briskly. Return to low fire and stir until sauce is fairly thick. Pour over fish fillets and place in oven for 30 minutes at 350°

HAM LOAF

Elsie Kittle

- | | |
|-----------------------|--------------------------|
| 1 lb. hamburger | 1 t. salt |
| 1 lb. ground ham | Glaze |
| 3 C. crushed wheaties | 1/2 C. brown sugar |
| 2 eggs | 2 T. frozen orange juice |
| 1 C. milk | 1 t. dry mustard |
| 1/4 t. accent | 1 T. water |

Combine first 7 ingredients. Make into long loaf and bake 1 1/2 hrs. 350°. The last 15 minutes of baking, glaze with the glaze mixture.

PORK CHOPS IN ORANGE JUICE

Donna Mitzner

- | | |
|--------------|------------------------------|
| 1/4 C. flour | 1 T. salad oil or shortening |
| 1 t. salt | 1/2 C. orange juice |
| 6 pork chops | 1/2 C. water or orange juice |

Mix flour and salt. Coat chops with this mixture and brown in hot oil or shortening in a heavy skillet. Pour off all fat. Then add orange juice to chops and cook slowly 30 minutes. Remove meat from pan and keep hot in oven. Meanwhile mix orange and sugar, flour, water or juice until smooth. Stir into skillet in which chops were cooked. Cook stirring constantly until sauce is thick. Pour over chops and serve.

YODER CHURCH DRESSING

Cindy Brock

- | | |
|-------------------------------|-----------------------|
| 2 1/2 loaves of bread toasted | 10 eggs beaten |
| 2 onions | 1 can evaporated milk |
| 2 C celery | Broth and turkey |

Brown onions and celery in 2 sticks oleo add meat and broth to toast and mix, eggs, milk, onion & celery. Mix well add till soupy. Salt and pepper Bake at 350° 1 hour.

CHICKEN A'LAMASON

Lois Hill Durst

- | | |
|-------------------------------------|------------------------------|
| 6 boneless skinless chicken breasts | 1 pkg. chipped beef |
| | 1 can cream of mushroom soup |
| 6 slices uncooked bacon | 1 C. sour cream |

Grease baking dish. Wrap each chicken breast with bacon. Cover bottom of baking dish with chipped beef- arrange chicken breast on top. Mix soup and sour cream together and pour over chicken breasts

Bake uncovered at 275° for 3 hours. Serves six.

SUPPER CHICKEN TETRAZZINI

Rita Mae Wildin

- | | |
|---------------------------------|---|
| 1 can (10 3/4 oz) mushroom soup | 1 1/2 C cubed cooked chicken or turkey |
| 1/2 C. milk | 1 small zucchini cut in half longwise and thinly sliced, optional |
| 1 small onion finely chopped | |
| 1/4 C. grated Parmesan cheese | 1 1/2 C. hot cooked very thin spaghetti |
| 1/4 C. sour cream | |

Mix soup, milk, onion, cheese and sour cream, add chicken, zucchini and spaghetti. Toss to coat then spoon into 1 1/2 qt. baking dish. Bake 375° for 30 minutes. Serve with additional cheese if desired.

MICROWAVE CHICKEN KIEV

Mrs. John (Joyce) Welker

- | | |
|--|------------------------|
| 4 boneless and skinned chicken breasts | 1 1/2 t. seasoned salt |
| 6 T. butter or margarine | 4 green onions |
| 3/4 C. dried bread crumbs | 1/4 t. paprika |

Mix bread crumbs and seasoned salt in bag and shake the mixture to blend. Place butter in microwave safe baking dish and melt in microwave. Roll chicken breast in butter, then place in bag and shake until breast is coated. Return chicken to baking dish with melted butter. Repeat procedure with each piece of chicken. Sprinkle each piece with paprika. Slice green onions very thin and place on top of chicken. Cover baking dish with plastic wrap. Place in microwave approximately 12 to 16 minutes on high setting, rotating dish 1/4 turn every 4 minutes. Chicken will continue to bake after removing so let set 4 to 5 min. before serving. I have even used breast tenderloins but don't cook as long

CHICKEN AND BROCCOLI ALFREDO

Rita Mae Wildin

- | | |
|---|------------------------------|
| 1/2 8 oz. package linguine or spaghetti | 1 can cream of mushroom soup |
| 1 C. frozen broccoli flowerets | 1/2 C. milk |
| 2 T. butter or margarine | 1/2 C. Parmesan Cheese |
| 1 lb. boneless chicken breast, cubed | 1/4 t. pepper |

Cook pasta and broccoli separately until tender; drain and combine. Heat butter in frying pan, add chicken and cook until browned. Add soup, milk, cheese, pepper and pasta mixture. Heat and serve

*A friend doesn't always know the right thing to say,
sometimes they just cry with you.*

CHICKEN LOAF

Elsie Kittle

- | | |
|--|--------------------------------|
| 1 chicken, cooked and picked off bone, don't grind | 1 1/2 C. celery, diced |
| Salt and pepper to taste | 1 1/2 C. cheddar cheese, diced |
| 6 C. broth | 1 onion, diced |
| 4 C. of Ritz or Hi Ho crackers, crushed | 1 can mushroom soup |
| | 2 eggs well beaten |

Mix all together. Elsie said cooking onion and celery in a little oleo before mixing helps in baking time but not necessary. Bake 350° 45 to 60 minutes. Very good

GRANDMA SLIFER'S SCALLOPED CHICKEN

Rita Wildin

- | | |
|------------------------------|----------------------------|
| 1 chicken, cooked and cut-up | Pepper |
| 1 small onion, diced | 1 C. cubed longhorn cheese |
| 2 eggs, beaten | 1 C. mushroom soup |
| 1 1/2 C. celery, chopped | 4 C. broth |
| 1 t. salt | 4 C. Ritz crackers |

Mix all together and cover with buttered bread crumbs. Bake 45 minutes at 350°

CHICKEN CASSEROLE

Joyce Hartman

- | | |
|--|--------------------------------|
| 1 pkg. chicken flavored dressing | 2 C. cooked chicken, bite size |
| 1 stick oleo melted | 1 C. milk |
| 1 can cream of celery soup or mushroom | 3/4 C. chicken broth |
| | 1 can sliced water chestnuts |

Mix all ingredients and put in buttered 9x13" dish. Top with buttered crumbs, and slivered almonds. Bake at 350° for 40 to 45 minutes.

A good memory is fine - but the ability to forget can also be good.

OVERNIGHT POULTRY

Joyce Hartman

- | | |
|---|---|
| 2 C. Milk | 3 C. chicken or turkey, cooked,
diced |
| 1 can mushroom soup | 7 oz. package uncooked
macaroni (2 C.) |
| 1 can celery soup | 1/4 C. diced green pepper |
| 1 lb. American cheese, grated or
cubed | 1 C. diced onion |
| 1/3 C. diced pimentos, 2 oz. jar | |

Combine all ingredients. Put into 9x13" buttered pan, cover and store overnight in ref. Remove and bring to room temp. Bake 350° 1 hour.

CHICKEN AND RICE CASSEROLE

Joyce Hartman

- | | |
|--------------------|---------------------|
| 1 C. rice | 1 can mushroom soup |
| 1 chicken, cut up. | 2 C. milk |
| 1 can celery soup | |

Put rice on bottom of greased 9x13" baking dish and lay chicken on top of rice

Mix soup and milk together and pour over chicken and rice sprinkle with dry onion soup

Bake at 350° for 2 hours.

MULLIGAN STEW

Wilma Heyen (Donna Mitzner mother)

- | | |
|-----------------------------|-----------|
| 1 qt. canned or cooked beef | 3 carrots |
| 1 tomato | 2 spuds |
| 1 onion | |

Cut beef in small pieces, mash tomatoes, chop carrots and onions, dice spuds. Season to taste. Add chili pepper. Cook all together until done thick and serve hot.

Time may heal wounds, but it doesn't do anything for wrinkles.

LEMON CHICKEN STIR FRY

Linda Sue Brawner

- | | |
|--|---|
| 1 C. fresh broccoli florets | 1 lemon |
| 1 C. red bell peppers chopped | 1 lb. boneless skinless chicken breasts |
| 3 green onions with tops | |
| 1 medium carrot coarsely chopped | 2- pkg. chicken flavor ramen noodles |
| 1 tsp. fresh ginger root peeled and finely chopped | 2 C. water |

Cut bell pepper into 1/2 slices and diagonally slices green onion into 1 inch pieces. Chop carrot and ginger root. Zest using whole lemon. Cut chicken into thin strips. Heat stir-fry skillet over medium heat. Lightly spray with vegetable oil, add chicken stir-fry 3-4 minutes stirring frequently. Add ginger root stir 30- seconds. Add water bring to a boil. Add noodles broken into pieces and seasoning packet from noodles. Bring to a boil, reduce heat add broccoli and carrot, simmer 3 minutes or until noodles are tender and most of liquid is absorbed. Add bell pepper, green onions and lemon zest to skillet, heat through. Drizzle with fresh lemon juice. Serve immediately. Serves 6

DEVEILED SWISS STEAK

Donna Mitzner

- | | |
|---|---------------------------|
| 1 T. dry mustard | 2 T. oil |
| 1/4 C. flour | 1/2 C chopped onions |
| 1 1/2 lbs. round steak about 1 inch thick | 1 C. diced carrots |
| 1/2 t. salt | 1 lb. can tomatoes |
| Dash pepper | 1 T. Worcestershire sauce |
| | 1 T. brown sugar |

Mix dry mustard with flour. Pound this into round steak; reserve 2 T. for gravy. Season meat with salt and pepper. Brown meat on both sides in 2 T. hot oil. Place in baking pan and top with onions, carrots, tomatoes, salt, Worcestershire sauce, and brown sugar. Bake in moderate oven, 350° 1 1/2 to 2 hours or until tender. Transfer steak to warm platter. To make gravy, add water to remaining juices to make 1 C. Stir in 2 T of the reserved flour mixture and 1/4 c. water.

Desserts





APPLESAUCE BROWNIES

Emma Geist

- | | |
|-------------------|-----------------------------|
| 1/2 C. shortening | 2 unbeaten eggs |
| 1 1/2 C. sugar | 1 #2 can applesauce |
| 1/2 tsp. cinnamon | Topping |
| 2 T. cocoa | 1/2 C. chopped nuts |
| 2 C. flour | 2 T. sugar |
| 1 1/2 tsp. soda | 1 6oz. pkg. chocolate chips |
| 1/2 tsp. salt | |

Combine all ingredients and beat about one minute. Pour into greased 13x9" pans. Sprinkle with topping and bake 20 – 25 minutes at 350°

BLONDE BROWNIES

Cindy Brock

- | | |
|-------------------------|----------------------|
| 2 C. flour | 1/4 tsp. soda |
| 1 tsp. baking powder | 1 tsp. nuts |
| 2/3 C. butter | 2 tsp vanilla |
| 2 C. packed brown sugar | 1 C. chocolate chips |
| 2 eggs slightly beaten | 1/3 C. chopped nuts |

Mix flour, soda, baking soda, and salt. Melt butter; add sugar. Blend in eggs and vanilla, add flour mixture gradually, and mix well spread in 9x13" pan. Sprinkle with chips and nuts. Bake 350° for 30 minutes. Makes 48

*God gives us the ingredients for our daily bread,
but He expects us to do the baking.*

BUTTERMILK BROWNIES

Emma Geist

- | | |
|-------------------|----------------------------------|
| 1 stick oleo | 1 tsp. soda |
| 1 C. water | Or 3 T. buttermilk powder with 1 |
| 1/4 C. cocoa | tsp. soda |
| 1/2 C. oil | Frosting: |
| 2 C. flour | 1 sticks oleo |
| 2 C. sugar | 1/4 C. Cocoa |
| 1/2 tsp. salt | 1/3 C. milk |
| 2 eggs | 4 C. powder sugar |
| 1 tsp. vanilla | 1 tsp. vanilla |
| 1/2 C. buttermilk | 1/2 C. nuts (optional) |

Combine in pan and bring to boil first 4 ingredients. Then in another bowl mix dry ingredients (Next 3 ingredients). Pour hot ingredients into dry mixture. Next add remaining ingredients and stir. Bake in jellyroll pan. Bake at 360° 15 – 20 minutes. For frosting heat oleo and milk to boiling. Remove from heat and add remaining ingredients. Beat until starting to thicken spread on hot brownies.

BROWNIES

Babe Herren

- | | |
|---------------------|---------------|
| 1 C. butter or oleo | 1 tsp vanilla |
| 2 C. sugar | 2 C. flour |
| 1/4 C cocoa | 1 C. nuts |
| 4 eggs | |

Melt butter add sugar and cocoa then add rest of ingd. Mix well. Bake 350° for 25 to 30 min.

It is not he who has little, but he who wants more who is poor.

FUDGE NUT BARS

Joyce Hartman

1 C. oleo	Nut filling
2 C. brown sugar	1 pkg. milk chocolate Chips
2 eggs	1 can eagle brand-sweetened condensed milk
2 1/2 C. sifted flour	2 T. butter
1 t. soda	2 t. vanilla
1 t. salt	1 C. nuts (optional)
3 C. quick rolled oats	Dash salt
2 t. vanilla	

Cream oleo and sugar, add eggs and vanilla. Sift dry ingredients. And mix with rolled oats and add to creamed mixture. Spread 2/3 of mixture in bottom of 11x15" greased pan. Cover with nut filling. Nut filling -

mix all ingredients except vanilla and heat over boiling water until smooth. Add vanilla and nuts spread over oatmeal layer. Then dot with remaining oatmeal mixture. Bake 350° 25 to 30 minutes or till lightly browned. Cut into bars. Freezes well.

APPLE WALNUT CAKE

Vicky McFarland

1-21oz. can apple pie filling	2/3 C. cooking oil
2 C. flour	1/2 C. chopped walnuts
1 C. sugar	Topping:
1 1/2 tsp. baking soda	1 C. sugar
1 tsp. salt	1/2 C. sour cream
2 beaten eggs	1/2 tsp. baking soda
1 tsp. vanilla	1/4 C. walnuts

Preheat oven to 350°. Spray Pam in 9x13" pan. Spread pie filling on bottom of pan. Combine flour, sugar, soda. and salt. Sprinkle over filling. In bowl, combine eggs, vanilla, oil, and 1/2 cup nuts; mix well. Pour over ingredients in pan. Stir only until blended. Smooth butter evenly in pan. Bake at 350° for 45 minutes; until cake springs back at light touch. Cool on wire rack 20 minutes. Prick warm cake with fork. Topping: Combine sugar, sour cream, and soda. Stir over medium heat until boiling. Pour topping over cake and sprinkle with remaining 1/4 cup nuts. Serves 12-15.

RAW APPLE CAKE

Joyce Hartman

- | | |
|------------------------|---------------------------------|
| 3 C. flour | 1 C. chopped nuts |
| 2 C. sugar | 1 tsp. vanilla |
| 1 tsp. baking soda | Carmel Frosting: |
| 1 tsp. cinnamon | 1/2 C. butter |
| 1/2 tsp. salt | 1 C. brown sugar. |
| 3 beaten eggs | 1/4 C. milk beat smooth; |
| 1 1/2 C. vegetable oil | 3 1/4 C. powdered sugar and |
| 3 C. diced apples | beat till spreading consistency |

Sift together dry ingredients: Add remainder of ingredients and mix well. Bake at 350° about 50 minutes. Frosting : Melt butter and brown sugar then bring to a boil and stir 1 minute or until slightly thick. Let cool: add milk and beat smooth; add powdered sugar and beat till spreading consistency.

APPLE CAKE

Linda Brawner

- | | |
|-----------------------|----------------------|
| 2 C. sugar | 1 tsp. baking powder |
| 2 C. apples (chopped) | 2 eggs |
| 2 C. flour | 1/2 tsp. salt |
| 1 C. oil | 1 C. walnuts |
| 2 tsp. cinnamon | |

Sift together dry ingredients. Then add remaining ingredients. Bake at 350° for 50 minutes.

The language of love is understood by all.

AUNT JENNY'S FAVORITE CAKE

Bertha Welker (contributed by Welker family)

1/2 C. Spry (Crisco or lard)	Lemon filling:
1/2 tsp. salt	3/4 C. sugar
1 tsp. vanilla	3 T. flour
1 C. sugar	2 eggs
2 eggs, unbeaten	1 juice of lemon and grated rind
2 1/2 tsp. baking powder	1/2 C. water
2 C. sifted (3 times) flour	2 T. butter
3/4 C. milk	

Combine spry, salt, vanilla; add sugar and gradually cream until light and fluffy. Add eggs one at a time, add milk and flour. Bake in two layers at 375° for 25 minutes. For filling: Cook and when cool put between layers of cake. Ice with powdered sugar icing. This recipe was hand written on the front and back of an old sales ticket of Orca Boes Blacksmithing and Welding, 529 W. First, Hutchinson, Ks.

BANANA CAKE

Inez Schardein

1 C. brown sugar	2 medium bananas
1/2 C. white sugar	1/2 tsp. salt
1/2 C. shortening	1/2 C. chopped nuts
1 tsp. baking powder	Banana Cake Frosting
1 tsp. baking soda	1 C. granulated sugar
1 C. sweet milk	1/2 C. cream
2 eggs	1/2 C. butter
2 C. sifted cake flour	

Cream sugars with shortening. Sift dry ingredients twice and add to creamed mixture alternately with the milk. Beat 2 minutes. Add unbeaten eggs and beat 2 more minutes. Add mashed bananas and nuts. Beat 1 more minutes. Bake in greased and floured 9x13" pan at 350° for 30 to 35 minutes. Frost with carmel icing or my banana cake frosting. Boil frosting ingredients until soft ball stage. Add a little vanilla and beat until spreading consistency. Spread on quickly as it sets up fast when it's ready. Hint: This recipe doesn't work well on rainy days.

BANANA NUT CAKE

Linda Mitzner

2 eggs	pinch of salt
1 1/2 C. sugar	1 tsp. vanilla
1/2 C. butter or oleo	1 C. nuts
2 C. sifted flour	1 tsp. baking soda
1/2 C. sweet milk	1 C. ripe bananas
2 tsp. baking powder	

Beat eggs well; add sugar and mix; add butter and mix well. Add milk and baking powder sifted with flour alternately. Combine mashed bananas, and baking soda. Put into batter and mix. Add nuts and vanilla. Use greased pan, 11x13". Bake at 350° for 25 minutes.

CARROT CAKE

Nola Charter

2 C. sugar	1 C. oil
2 C. flour	4 eggs, beaten
2 tsp. baking powder	1 1/2 tsp. salt
2 tsp. baking soda	3 C. grated carrots
2 tsp. cinnamon	1 C. chopped nuts

Mix all ingredients except carrots and chopped nuts. Add these last. Use a 9x13" pan. Bake in moderate oven for 35 minutes.

CHOCOLATE CAKE

Daisy Basinger (Sallie Hick's mother); Carol Hartman

6 T. cocoa	3/4 C. melted oleo
2 tsp. baking soda	2 C. water
1 tsp. salt	2 T. vinegar
2 C. sugar	2 tsp. vanilla
3 C. flour	

Combine cocoa, soda, salt, sugar, and flour. Then add oleo, water, vinegar, and vanilla. Mix well and bake in greased and floured 9x13" pan at 350° for 30 minutes.

CHOCOLATE CHIP CAKE

Cindy Tilton (Sallie Hick's Daughter-in-law)

1 stick margarine	1 C. chocolate chips
1/2 C. milk	1 tsp. baking powder
1 1/2 C. flour	Topping:
1/2 tsp. vanilla	1/2 C. sugar
3/4 C. sugar	1 egg
1 egg	1 tsp. cinnamon

Cream butter, sugar, egg and vanilla. Alternately add flour and milk-add chips. Batter will be stiff. Bake at 350°-375° for 25 minutes. Poke holes in cake and pour topping mixture over top.

GRANDMA BELLE'S CRAZY CHOCOLATE CAKE

Donna and Linda Mitzner

1 C. sugar	1 1/2 C. sifted flour
1 egg	1 tsp. baking soda
1/2 C. milk	1/2 tsp. salt
1/2 C. shortening	1/2 C. boiling water
1/2 C. cocoa	

Place all ingredients in bowl without stirring. Adding boiling water last. Then beat until smooth. Bake 30 minutes. at 350° oven in square pan. 8x8".

GRANDMA BELLE'S COCOA NUT ROASTER CAKE

Donna and Linda Mitzner

Mix together:	3/4 C. sour milk
1 1/2 C. sugar	1 tsp. vanilla
1/2 C. butter	1 tsp. baking soda in 1/2 C. of
2 eggs	boiling water
Then add:	1/2 C. nuts
2 C. flour with 2 T. cocoa	

Mix thoroughly and pour in greased loaf pan. Bake at 350° for 25 minutes.

CHOCOLATE UPSIDE DOWN CAKE

Elsie Kittle

- | | |
|----------------------|--------------------|
| 1 C. flour | 1 tsp. vanilla |
| 2 tsp. baking powder | 3/4 C. milk |
| 3/4 C. sugar | 1 C. sugar |
| 1 1/2 T. cocoa | 1/4 C. cocoa |
| 1/2 tsp. salt | 1 C. boiling water |
| 2 T. oleo | |

Sift dry ingredients, then add oleo, vanilla and milk. Beat 2 minutes. Pour into 9x12" greased pan. Mix together sugar and cocoa and sprinkle over batter. Pour over cake 1 C. boiling water. Bake 25 minutes. at 375°.

DEEP DARK CHOCOLATE CAKE

Christa Wildin Caudillo

- | | |
|--------------------------|--------------------|
| 1 3/4 C. flour | 2 eggs |
| 2 C. sugar | 1/2 C. oil |
| 3/4 C. cocoa | 1 C. milk |
| 1 1/2 tsp. baking soda | 2 tsp. vanilla |
| 1 1/2 tsp. baking powder | 1 C. boiling water |
| 1 tsp. salt | |

Combine dry ingredients in large mixing bowl: Then add wet ingredients

Beat 2 minutes at medium speed. Stir in 1 cup boiling water (batter will be thin). Pour into greased and floured 9x13" pan. Bake at 350° for 35-40 minutes. Cool. Frost with one-bowl Butter Cream Frosting (found on Hershey's Cocoa can.)

The door to the human heart can be opened only from the inside.

QUICK CHOCOLATE CAKE

Crystal Osborn

2 C. flour	3/4 or 1/4 C. cocoa
2 C. sugar	1/2 C. shortening or oil
1 tsp. baking soda	1 C. milk
2 tsp. baking powder	1 C. hot coffee
1 big pinch of salt	2 eggs, beaten

Mix all ingredients together, bake in 2x9x13" greased and floured pan for 30 minutes or until done at 375°. (Tastes better if it sits a day or two).

GRANDMA'S CHRISTMAS RUM CAKE

Emma Geist

1 tsp. sugar	1 C. butter
1 C. dried fruit	Lemon juice
1 tsp. baking soda	Brown sugar
2 large eggs	Baking powder
1 or 2 bottles of rum	

Before starting, sample rum. In a large mixing bowl and measuring cup, check rum again. To be sure of its quality, pour one level cup of rum into glass and drink it. Repeat if necessary. With an electric mixer, beat one cup of butter in a large fluffy bowl. Add one seaspoon of sugar and beat again. Meanwhile, make sure rum hasn't spoiled. Try another cup. Open a second bottle if necessary. Add eggs, two cups dried fruit and heat until high. If fruit gets stuck in beaters, pry loose with screwdriver. Sample rum again, checking for consistency. Next, sift three cups of pepper or salt. Doesn't really matter. Sift half a pint of lemon juice. Fold in chopped butter and strained nuts. Add one tablespoon of brown sugar or whatever. Grease oven. Turn cake pan to 350°. pour into oven and bake. Check rum again and be to god. Have a wewy, mewy Christmas.

COOL LIME REFRIGERATOR CAKE

Christa Wildin Caudillo

1 box lemon cake mix

1 box lime Jello

3/4 C. boiling water

1/2 C. cool water

Frosting:

1 envelope whipped topping

1 pkg. lemon instant pudding

1 1/2 C. cold milk

Bake lemon cake as directed. Punch holes in cake after it has cooled with a long fork. Prepare 1 box of lime Jello by dissolving gelatin with 3/4 C. boiling water and add 1/2 C. cool water. Pour gelatin mixture over cake. Mix the frosting together and beat well until it starts to thicken. Frost cake and store in refrigerator.

DUMP CAKE

Zola McGonigle

1 can cherry pie filling

1 can crushed pineapple

1 white cake mix on top

1 stick of butter, chipped on top
of rest.

Mix the pie filling and fruit in level cake pan. Dump on fruit remaining ingredients. Bake at 350° for 1 hour.

FRUIT COCKTAIL CAKE

Vicky McFarland

1 lb. can fruit cocktail (juice and
all)

2 eggs, beat together

Then add:

2 C. flour

1 1/2 C. sugar

2 tsp. baking soda

1/2 tsp. salt

Topping:

1/2 C. canned milk or cream

1 stick oleo

1 C. sugar

1 cup coconut

1 tsp. vanilla.

Pour into greased and floured pan 13 1/2 x 8 1/2" and sprinkle 1/2 C. brown sugar and 1/2 C. chopped nuts over top of batter. Bake at 350° for 35-40 minutes. Remove from oven and pour this topping over hot cake, boil together milk, oleo, and sugar for 2 minutes. Then add coconut and vanilla

GERMAN CHOCOLATE UPSIDE-DOWN CAKE

James Tilton (Sallie Hicks son)

- | | |
|----------------------------------|-----------------------------------|
| 1 pkg. German chocolate cake mix | 1 C. chopped pecans |
| 3 1/2 C. powdered sugar | 1-8oz. pkg. softened cream cheese |
| 1/2 C. oleo | 1 C. coconut |

Preheat oven to 375°. In large mixing bowl, prepare cake mix according to box directions. In another bowl, mix powdered sugar, oleo, and cream cheese together and set aside. Grease a 9x13" cake pan. Put coconut on bottom of the pan, then the chopped pecans. Pour cake batter over the coconut and pecans. On top, pour cream cheese mixture. Bake for 40 to 50 minutes.

GRAHAM STREUAL CAKE

Elsie Kittle

- | | |
|-------------------------------|--|
| 2 C. graham cracker crumbs | 1/4 C. vegetable oil |
| 3/4 C. chopped nuts | 3 eggs |
| 3/4 C. brown sugar, packed | Vanilla Glaze |
| 1 1/4 tsp. cinnamon | 1 C. powdered sugar |
| 3/4 C. butter or oleo, melted | 1-2 T. water, untill desired consistency |
| 1 C. water | 1 tsp. vanilla |
| 1 pkg. cake mix | |

Grease and flour 9x13" pan. Mix first 5 for crumbs, nuts, brown sugar, cinnamon, and butter. Reserve. Beat rest for 3 minutes. Pour 1/2 batter into pan, sprinkle with 1/2 reserved crumb mixture. Spread remaining batter evenly over crumb mixture. Bake at 350° for 45 to 50 minutes.. Cool. Drizzle with Vanilla Glaze

It isn't the travel that's broadening - it's all that rich foreign food.

GRANDMA'S CHOCOLATE ZUCCHINI CAKE

Linda Mitzner, Brenda Unruh

- | | |
|--|------------------------|
| 1/2 C. soft margarine | 2 1/2 C. flour |
| 1/2 C. vegetable oil | 4 T. cocoa |
| 1 3/4 C. sugar | 1/2 tsp. baking powder |
| 2 eggs | 1 tsp. baking soda |
| 1 tsp. vanilla | 1/2 tsp. cinnamon |
| 1/2 C. sour milk or buttermilk | 1/2 tsp. cloves |
| 2 C. zucchini,grated (may also
use yellow crookneck squash) | |

Cream margarine, oil, and sugar; add eggs and sour milk and beat. Mix all dry ingredients and add to creamed mixture; beat well. Stir in zucchini. Spoon batter into greased and floured 9x13x2" pan or loaf pan. Sprinkle top with chocolate chips if desired. Bake at 325° for 40 to 45 minutes. Bake longer if a loaf pan is used.

ITALIAN CREAM CAKE

Blanche Peace

- | | |
|-------------------------|--|
| 1 C. buttermilk | 1 1/3 C. sugar |
| 1 tsp. baking soda | 1 small can coconut |
| 5 eggs, separated | Cream Cheese Icing: |
| 1 stick oleo | 1-8 oz. pkg. creamed cheese,
softened |
| 1/2 C. shortening | 1 stick oleo, room temperature., |
| 2 C. flour, plain | 1 small carton powdered sugar |
| 1 tsp. vanilla | 1 tsp. vanilla |
| 1 1/3 C. chopped pecans | |

Preheat oven to 325°. Combine Baking soda and buttermilk and let stand a few minutes. Beat egg whites until stiff. Cream sugar, oleo, and shortening. Add egg yolks, one at a time, beating well after each addition. Add buttermilk alternately with flour to creamed mixture. Stir in vanilla. Fold in egg whites-gently stir in pecans and coconut. Bake in 3 (9") greased and floured layer pans. Blend cream cheese icing ingredients until mixed.

MEXICAN FRUIT CAKE

Karen Osborn

- | | |
|--|----------------------------------|
| 1-20 oz. can crushed pineapple,
not drained | 2 eggs, beaten |
| 2 C. flour | Frosting for Mexican Fruit Cake: |
| 1 C. pecans or walnuts, chopped | 8oz. cream cheese, softened, |
| 2 tsp. baking soda | 2 C. powdered sugar |
| 2 C. sugar | 1 stick butter, softened, |
| | 1 tsp. vanilla |

Mix eggs and pineapple. Add flour sifted with sugar, and baking soda. Add pecans or walnuts last. Pour into a 9x13" pan. Bake at 350° for 45 minutes. Mix frosting and spread topping on cake while still hot.

MISSISSIPPI MUD CAKE

Linda Depew

- | | |
|-------------------------|---------------------------------|
| 1 C. melted oleo | Icing: |
| 1/2 C. cocoa | 1 stick oleo, |
| 4 eggs | 1/2 C. cocoa, |
| 2 C. sugar | 1/2 C. evaporated milk, |
| 1 1/2 C. flour | 1 tsp. vanilla. Heat, add # |
| 1 jar marshmallow creme | 1 lb. box of powdered sugar and |
| | 1 C. nuts. |

Combine all ingredients except marshmallow creme. Spread in 10 1/2 x 15" jelly roll pan. Bake 15 to 20 minutes at 350°. Spread marshmallow creme over top while hot. Cool. Spread frosting. For frosting heat oleo, cocoa, milk and then add sugar vanilla and nuts.

*Smiles are like the sunshine
They freshen up our day,
They tip the pearls of life with light
And drive our cares away.*

OATMEAL CAKE

Lola Slifer

1 C. quick oats	1 tsp. cinnamon
1 C. brown sugar	Topping:
1 C. white sugar	1/2 C. sugar
1 stick oleo	1/2 C. carnation milk
2 eggs	1/8 C. oleo
1 tsp. vanilla	1/2 C. coconut
1 1/3 C flour	1/2 C. chopped nuts
1 tsp. baking soda	1/2 tsp. vanilla
1/2 tsp. salt	

Pour 1 1/2 C. boiling water over oats. Let stand 20 minutes. Cream sugars, oleo and vanilla. Add eggs, and mix well. Mix in oats, then dry ingredients. Bake at 350° for 30 Minutes in 2 x 9 13" pan. Mix topping ingredients and cook slowly until thick. Spread on cake when cool.

OATMEAL CAKE

Doris Johnson

1 C. quick oats	1 tsp. cinnamon
1 1/2 C. boiling water	1 tsp. baking soda
1 stick oleo	Topping:
1 C. white sugar	1 C. sugar
1 C. brown sugar	4 T. oleo
2 eggs, beaten	1/2 C. cream or canned milk
1 tsp. vanilla	1 C. nuts
1 1/2 C. flour, sifted	1 C. coconut

Pour boiling water over oats and let stand 20 minutes. Cream oleo with sugar and add beaten eggs and vanilla. Mix flour with cinnamon and baking soda then add to other ingredients. Pour into 9x13" pan which has been greased and floured. Bake 30 to 35 minutes at 350° Cream sugar and oleo, add cream, nuts and coconut. Spread on cake and brown under broiler.

PINEAPPLE CAKE

Babe Herren

- | | |
|--|--------------------------|
| 2 eggs | nuts, Pecans |
| 2 C. flour | Frosting: |
| 2 C. sugar | 1 stick oleo |
| 2 tsp. baking soda | 1-8oz. pkg. cream cheese |
| 2 T. oil | 1 3/4 C. powder sugar |
| 1 T. vanilla | 1 T. vanilla |
| 1 #202 can crushed pineapple in heavy syrup or approx. 2 1/4 Cup | Sprinkle with nuts |

Mix together first 8 ingredients, stir just till mixed good. Bake in sheet cake pan, at 350° for 20 to 25 minutes. While still warm frost .

PINEAPPLE SHEET CAKE

Viola Hill

- | | |
|--|---------------------------------------|
| 2 eggs | 1 C. chopped pecans, optional |
| 16 oz. can crushed pineapple, do not drain | Frosting: |
| 1 tsp. baking soda | 8oz. pkg. cream cheese, softened |
| 2 C. sugar | 1 stick butter or margarine, softened |
| 2 C. flour | 1 3/4 C. powdered sugar |
| 1 tsp. vanilla | |

Do not drain pineapple. Mix all ingredients in order given. Beat well. Grease or spray 11x17" sheet cake pan - pour in batter. Bake at 350° for 30 minutes. For frosting: Beat ingredients well, frost cooled cake.

*A recipe that is as old as time itself,
Yet always delightful,
They call it simply friendship;
Beloved, tried and true.*

PUMPKIN PIE CAKE

Karen Osborn

- | | |
|------------------------------|--------------------------------|
| 1-29 oz. can pumpkin | 1 tsp. ginger |
| 4 eggs, beaten | 1/2 tsp. nutmeg |
| 1 can 13 oz. evaporated milk | 1 yellow or white dry cake mix |
| 1 C. sugar | 1 C. margarine |
| 2 tsp. cinnamon | 1 C. chopped nuts |

Mix and pour into ungreased 9x13" cake pan the first 7 ingredients. Then take 1 package yellow or white dry cake mix and sprinkle this over top, melt 1 C. margarine--drizzle this over all. Spread nuts over all. Bake 1 hour at 350°. Do not mix up cake mix just put on dry as is.

RED VELVET CAKE

Linda and Donna Mitzner

- | | |
|-------------------------|--------------------|
| 1/2 C. shortening | 1 T. vinegar |
| 1 1/2 C. sugar | 1 tsp. baking soda |
| 2 eggs | frosting |
| 2 T. Nestles cocoa | 4 T. flour |
| 2 oz. red food coloring | 1 C. milk |
| 2 1/4 C. cake flour | 1 C. oleo |
| 1 C. buttermilk | 1 C. sugar |
| 1 tsp. vanilla | 1 tsp. vanilla |
| 1 tsp. salt | |

Cream shortening, sugar, and eggs. Make a paste of the cocoa and food coloring and add to creamed mixture. Beat well, approximately 2 to 3 minutes in mixer. Add flour, buttermilk, vanilla, and salt. Mix together the vinegar and baking soda and add to batter. Mix well for 2 to 3 minutes. Pour into two 8" cake pans. Bake 30 minutes at 350°. . Cook flour and milk in double boiler until thick. Cool. Cream together the oleo, sugar, and vanilla. Then add to cooked mixture. Beat together rapidly until thickness of heavy whipped cream, frost cake.

SCRIPTURE CAKE

Rita Mae Wildin

Amounts of ingredients:	6 of Job 6:6
3/4 C. Psalms 55:21	2 level tsp. First Corinthians 5:6
2 C. were sifted in Luke 22:31	1/2 tsp. Jeremiah 1:11
1 C. Ecclesiastes 5:12	1/4 tsp. Matthew 5:13
1 C. First Corinthians 3:2	

Mix as with faith, Hebrews 4:2. Follow instructions, Proverbs 23:14.
Bake as bread,
Genesis 19:3

SOUR CREAM CHOCOLATE CAKE

Babe Herren

1 C. sour cream	1/2 C. hot water
1 C. sugar	Pinch of salt
1 1/2 C. flour	Frosting:
2 eggs	1 C. sugar
3 T. cocoa	1/2 C. cream
1 tsp. baking soda	1 T. cocoa

Mix baking soda and cocoa in water and add to rest of ingredients.
Bake at 350° until toothpick comes out clean, about 30 minutes. Mix ingredients for Frosting and boil to soft ball stage, frost cake.

Holiday Recipe

Take 4 cups Love and 2 cups Loyalty and mix it thoroughly with 4 quarts Faith. Blend gently with 2 tablespoons Tenderness, 5 pints Kindness, and 5 tablespoons of Hope. Add 5 gallons of Understanding and 3 cups Forgiveness alternately and liberally. Sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

SOUR CREAM CHOCOLATE CAKE

Inez Schardein

Large cake:	1 C. sugar
2 1/2 C. flour	1 C. sour cream
2 C. sugar	2 eggs
2 C. sour cream	3 T. cocoa
4 or 5 eggs	1 tsp. baking soda in
6 T. cocoa	1 T. boiling water
1 big T. baking soda, dissolved in	Vanilla
1 or 2 T. boiling water	Carmel Frosting:
Vanilla	1 C. brown sugar
Small cake:	1 C. white sugar
1 1/4 C. flour	1 C. sweet cream

Sift sugar, flour, and cocoa, three to six times. Beat eggs well and beat cream. Add cream to the eggs. Then stir in sifted dry ingredients. Add baking soda to rapidly boiling water to cake last. Put in some vanilla. Bake in greased pan at 350° for 20 to 30 minutes until it leaves the side of pan and responds to touch. Baking time depends on size of cake, too. This is good with Inez's Carmel Icing. Boil icing ingredients to soft ball stage, or a little past. Take from fire and beat in 11 large marshmallows. Let cool a little and then beat with spoon. Don't beat too long, or it will set up too quickly.

SPONGE CAKE

Elda Leonard

4 eggs, well beaten	1/2 tsp. salt
2 C. sugar	1 C. milk
2 C. flour	2 T. butter
2 tsp. baking powder	1 tsp. vanilla

Beat eggs well, mix in sugar. Add flour which has been sifted with baking powder and salt. Bring milk to a boil with butter and add to mixture while hot. Add vanilla. Bake at 350° for 40 minutes.

SUNSHINE CAKE

Angie Ziegler (Sallie Hick's sister)

- | | |
|--|---|
| 1 box yellow cake mix (pudding in mix) | Icing for Sunshine Cake: |
| 4 eggs | 1 med. Cool Whip |
| 1-7oz. can crushed pineapple | 1 pkg. instant vanilla pudding |
| 1-11oz. can mandarin oranges | 1-7oz. can crushed pineapple (do not drain) |

Combine ingredients, and mix well. Do not drain pineapple or oranges. Do not add anymore liquid. Grease and flour 9x13" pan. Bake at 350° for 40 minutes. For frosting, mix ingredients thoroughly with beater. Spread on cooled cake and refrigerate.

TRIPLE FUDGE CAKE

Doris Johnson (Karen Osborn's mother)

- | | |
|------------------------------|----------------------------------|
| 1 pkg. chocolate pudding mix | 1/2 C. semi-sweet chocolate bits |
| 1 pkg. fudge cake mix | 1/2 C. chopped nuts |

Cook pudding as directed on box, blend cake mix into hot pudding. Pour into greased and floured 9x12" cake pan. Sprinkle chocolate bits and nuts on top of batter. Bake 350° for 30 to 35 minutes. Serve warm or cold with whipped cream.

WHITE SHEET CAKE

Carolyn Michelstetter

- | | |
|--------------------|---------------------------|
| 1 C. oleo | 1 tsp. almond flavoring |
| 1 C. water | White Sheet Cake Frosting |
| 2 C. flour | 1/2 C. oleo |
| 2 C. sugar | 1/4 C. milk |
| 2 eggs | 1/2 tsp. almond flavoring |
| 1/2 C. sour cream | 1 lb. powdered sugar |
| 1/2 tsp. salt | 2/3 C. chopped nuts |
| 1 tsp. baking soda | |

Bring water and oleo to boil. Pour over dry ingredients and mix well. Then add eggs, sour cream, salt, baking soda, and almond flavoring. Mix well. Pour into greased 15x10" pan. Bake 20 to 22 minutes at 375°. Cool 5 minutes and add frosting. For frosting, boil oleo and milk. Remove from stove. Add remaining ingredients.

ZUCCHINI CAKE

Linda Depew

- | | |
|----------------------|---------------------------|
| 3 C. grated zucchini | 1 tsp. baking soda |
| 3 C. sugar | 1/2 tsp. salt |
| 3 C. flour | Frosting: |
| 1 1/2 tsp. cinnamon | 2 C. powdered sugar |
| 2 tsp. baking powder | 1 small pkg. cream cheese |
| 4 eggs | 1 stick oleo |
| 1 1/2 C. oil | 1 tsp. vanilla |
| 1 C. chopped nuts | |

Grate squash through large holed grater. Mix squash, sugar, oil, and eggs. Combine dry ingredients. Mix together and beat. Bake 1 1/2 hours. at 300° or until cake is done. Makes a large cake and freezes well.

CHERRY CHEESE CAKE PIE

Linda Depew

- | | |
|--|-------------------------|
| 8 oz. cream cheese, room Temp. | 1 can cherry pie filing |
| 1 can Eagle Brand sweetened condensed milk | 1 stick butter (melted) |
| 1/3 C. lemon juice | 1 pkg. graham crackers |
| 1 tsp. vanilla | 1/4 C. brown sugar |
| | 1/4 C. flour |

Beat cream cheese till fluffy, slowly add milk, juice and vanilla, set aside. Crumble graham crackers and stir in brown sugar, flour, and butter. Press into pie pan. Pour in milk and cheese mixture, top with cherry pie filling. Chill – keep and serve chilled.

*I don't know the secret of success in life,
but the key to failure is trying to please everybody.
Bill Cosby*

CHOCOLATE PIE

Flo Kittle

- | | |
|---------------------|---------------|
| 1 C. sugar | 3 T. Cocoa |
| 1 1/2 T. flour | Pinch salt |
| 1 1/2 T. cornstarch | 1 T. vanilla |
| 3 eggs | 2 1/2 C. milk |

Put milk into pan and heat. Sift sugar, flour, cornstarch and cocoa into bowl. Separate egg whites and yolks. Beat egg yolks and mix a little milk into them. add sugar mixture stir in remaining milk. Cook till thickened then add salt and vanilla. Pour into baked pie shell. Beat egg whites till stiff, and add 3 T. sugar. Put on pie and bake until brown.

COCONUT CREAM PIE

Corriene Furman

- | | |
|--------------------|---------------------|
| 2/3 C sugar | 2 T. butter |
| 1/4 C. corn starch | 2 T. Vanilla |
| 1/2 T. salt | 1 T. coconut flavor |
| 3 C. milk | 3/4 C. coconut |
| 4 egg yolks | |

Combine sugar, cornstarch and salt, Blend milk and egg yolks and add to sugar mixture. Cook. Then add vanilla, butter, and coconut. Let cool

Meringue

Beat egg whites with a pinch of cream tarter until foamy. Continue beating gradually adding sugar to equal 1/2 C. beat until stiff. Brown at 375° 10 minutes.

CRUMP CRUST

Doris Osborn

- | | |
|----------------------|---------------------------------|
| 1 1/4 C. fine crumbs | 1/ 4 C. softened butter or oleo |
| 1/4 C. sugar | |

Use some of your favorite cookies or crumbs also graham crackers may be used. Vanilla wafers are good too. Combine ingredients and mix well. Press firmly over bottom and sides of 9" pie pan, or bottom of 8" square pan. Chill for 1 hour.

PIE CRUST

Donna Mitzner

2 C. flour	1/2 C. oil plus 1 T.
3/4 tsp. salt	1/4 C. water

Mix and roll out between wax paper.

PIE CRUST

Babe Herren

3 C. flour	1 tsp. salt
1 1/4 C. shortening	1 tsp. vinegar
1 egg, beaten	7 T. cold water

Mix flour and shortening, add salt and other ingredients. Makes 3 to 5 pie crusts.

PIE CRUST

Cindy Brock

1 C. flour	1/3 C. plus 1 T. Crisco
1/2 tsp. salt	2 T. water

Mix flour and salt blend in Crisco. sprinkle with water. Roll out and bake 475° 10 minutes.

CRUST LESS APPLE PIE

Lily Short Edna Waddle

1 egg, slightly beaten	1/4 to 3/4 C. flour
1 C. sugar	1 tsp. baking powder
2 C. apples, diced	1/2 tsp. salt
1/2 C. diced pecans	1/2 tsp. cinnamon

Mix eggs and sugar. Add apples and pecans. Sift together flour, baking powder, salt and cinnamon, add to apple mixture. Pour into greased 9" pie pan and bake at 350° for 30 minutes.

LEMON PIE

Coriene Furman

- | | |
|---------------------|------------------|
| 1 1/2 C. sugar | Pinch salt |
| 7 T. corn starch | Meringue |
| 1 1/2 C. Water | 3 Egg whites |
| 3 egg yolks, beaten | 1 T. lemon juice |
| 1 T. lemon peel | 6 T. sugar |
| 2 T. butter | Dash salt |
| 3/4 C. lemon juice | |

Mix first 3 ingredients – stirring in water bring to boil – fold in egg yolks. Cook, add butter, lemon juice and lemon peel. For Meringue: Beat egg whites with 1 tsp. of lemon juice to soft peaks then adding sugar until peaks form. Bake 350° 12 – 15 minutes.

MINCE MEAT PIE

Edna Waddle

- | | |
|-----------------------------|---------------------|
| 1/4 lb. ground beef | 1 T. cider vinegar |
| 1/2 C. raisins | 1 1/2 tsp. cinnamon |
| 3 apples chopped fine | 1 tsp. salt |
| 3/4 C. brown sugar | 1/2 tsp. cloves |
| 1/2 C. apple Juice or cider | |

Pour in 9 " pie crust.

MOCK APPLE PIE

Linda Depew

- | | |
|----------------------------|---|
| 1 1/2 C. sugar | 1 tsp. cinnamon |
| 1 1/2 C. boiling water | 18 soda crackers, broken into 4 or 5 pieces |
| 2 T. butter | |
| 1 1/2 tsp. cream of tartar | |

Mix sugar, cinnamon, cream of tartar and add to hot water. Add butter and reheat to boiling—then add broken crackers and let come to a hard boil (stir two times while heating). Pour into bottom pie shell – put on top crust. Use your favorite crust recipe.

LAZY MAN'S PEACH PIE

Dottie Hicks (Dennis Hicks Mother)

- | | |
|---------------------|---|
| 1 stick margarine | 1 C. sugar |
| 1tsp. baking powder | 1 – 20 oz. can drain sliced
peaches |
| 3/4 C. flour | (2 C. fresh peaches plus juice
can be used). |
| 3/4 C. milk | |

Melt margarine into casserole dish. Mix flour, sugar, baking powder, adds milk.

Mix and spread ingredients over melted margarine in dish. Pour peaches over this, leaving juice for last ingredient to be poured over all. Bake 40 – 45 minutes at 350°

PEAR PIE

Linda Depew

- | | |
|-------------------------------------|----------------------------|
| 6 medium pears, pared and
sliced | 1/2 c. flour |
| 3 T lemon juice | 1/2 C. sugar |
| 1/2 C. sugar | 1/2 tsp. ginger |
| 2 T flour | 1/2 tsp. cinnamon |
| 1 tsp. grated lemon peel | 1/4 tsp. mace, (or nutmeg) |
| Crumble topping | 1/4 C. butter |

Sprinkle pears with lemon juice. Mix sugar, flour, and peel in with pears. Spoon into pie shell; sprinkle with crumb topping. For topping mix dry ingredients together and then cut butter into this until crumbly. Bake at 400° for 45 minutes. Can serve with sliced sharp American cheese. I find that the pears will freeze well with the lemon juice and sugar-flour mixture on. I sometimes use this recipe exactly and make it into a 2-crust pie.

*Success seems to be largely a matter of
hanging on after others have let go.
William Feather*

PEACH CREAM PIE

Edna Waddle

- | | |
|---|-------------------------|
| 2 C. Peaches, mashed, sliced or
canned | 1/2 C. cream |
| 2 T. rounded flour | 3/4 C. milk |
| 5 T. Sugar | 1/2 tsp. almond extract |
| | Small amount salt |

Place peaches in unbaked 9" pie shell. Add milk, cream, sugar and flour that have been blended.

Stir peaches, liquid will mix. Bake 350° 40 minutes.

PECAN PIE

Lois Bramley

- | | |
|------------------------|-------------------------------|
| Pastry for 1 crust pie | 1/3 C. butter or oleo, melted |
| 3 eggs, beaten | 1 C. dark syrup |
| 2/3 C. brown sugar | 1 C. pecans |

Beat together eggs, sugar, butter, and syrup. Pour into pie crust and bake 55 – 60 minutes.

PUMPKIN PIE

Edith Mitzner

- | | |
|----------------------|---------------------------------|
| 1 1/4 C. brown sugar | 1/2 tsp. nutmeg |
| 3/4 tsp. salt | 3 eggs, slightly beaten |
| 1 1/2 T. flour | 2 C. pumpkin |
| 3/4 tsp. cinnamon | 1 1/2 C. milk |
| 1/4 tsp. ginger | 3/4 C. milk |
| 1/4 tsp. cloves | 3/4 C. cream or evaporated milk |

Mix together thoroughly brown sugar, salt, flour, cinnamon, ginger, cloves, and nutmeg. Stir in eggs. Add pumpkin taking care, that mixture is well blended. Stir in milk. Pour into 2 8" or 1 11" pie pan lined with unbaked pastry. Bake in very hot oven 450° for 20 minutes, then reduce heat to 350° and continue baking 25 minutes longer or until firm and crust is well browned. (Note; 1 3/4 tsp. pumpkin spice may replace spices).

PUMPKIN PIE

Rita Mae Wildin

- | | |
|-------------------------|------------------------|
| 4 eggs, slightly beaten | 1/2 C. dark corn syrup |
| 3/4 C. sugar | 1/4 tsp. salt |
| 1 tsp. cinnamon | 1 unbaked 9" pie shell |
| 1- 16 oz. can pumpkin | 1 C. Pecan halves |

Combine first 6 ingredients in bowl. Pour into pie shell. Arrange pecan halves on top. Bake 350° for 45 to 50 minutes. Cool on wire rack. Yield 8 servings.

STRAWBERRY PIE

Edna Waddle

- | | |
|-----------------------|------------------------------------|
| 1 C. water | 1 tsp. red food coloring |
| 1 C. sugar | 2 C. strawberries, fresh or frozen |
| 3 T. corn starch | 1 baked pie shell |
| 3 T. water | Whipped topping |
| 3 T strawberry Jell-O | |

Cook water and sugar until boiling. Mix cornstarch with 3 T water. Pour into hot mixture and cook until clear. Add to hot Mixture strawberry Jell-O and red food coloring. When cooked add strawberries. Pour into baked pie shell. Chill in refrigerator for several hours and top with cool Whip.

MERINGUE

Edna Waddle

- | | |
|--------------|------------------|
| 1/2 C. water | 1 T. corn starch |
|--------------|------------------|

Cook until clear Add 3 egg whites and 6 T. sugar; beat at high speed until stiff.

Try to fix the mistakes - never the blame.

SOUR CREAM RAISIN PIE

Flo Kittle

- | | |
|-------------------|------------------|
| 1 1/2 C. raisins | 1/4 tsp. salt |
| 2 C. water | 1/4 tsp. vanilla |
| 3/4 C. sugar | 1 C. sour cream |
| 3 T. cornstarch | 4 egg yokes |
| 1/4 tsp. Cinnamon | |

Use egg whites for meringue. Cook raisins in water till done, Mix dry ingredients then stir in vanilla, sour cream, and beaten egg yokes. Add to raisins and cook till thick. Pour in baked crust and add meringue

APRICOT PIE

Babe Herren

- | | |
|-----------------|--------------|
| 2 cans apricots | 2 T. tapioca |
| 3/4 C. sugar | 2 T. butter |

Put apricots in 9" crust, mix sugar, tapioca, together and add juice from apricots to make thick mixture and pour over apricots, dot with butter. Add top crust and bake 1 hour at 350°. This is Glenn Depew's favorite.

ANGEL CAKE DESSERT

Edith Mitzner

- | | |
|---|---|
| 1 loaf angel food cake, sliced in 4 slices | 1/2 lb. Miniature marshmallows |
| 1 pt. Whipped cream, or substitute | 1/2 C. sugar |
| 1 pkg. unflavored gelatin, or 2 pkg. wild strawberry Jell-O | 1 # 2 can crushed, pineapple, or 1-10 oz. pkg. strawberries |
| 1/2 C. cold water | 1 C. coconut, (optional) (not with strawberries) |
| | 1/2 C. orange juice |

Drain pineapple, heat 1/2 C. pineapple juice and orange juice, add gelatin which has been soaked in cold water, let cool, whip cream and add sugar, pineapple, marshmallows, and gelatin mixture. Place in refrigerator and allow to thicken. Place 2 long slices of cake on bottom of large cake pan 9x15x2"cover with 1/2 cream mixture. Place other 2 slices on top and add remaining mixture top with coconut. Let set overnight.

BLUEBERRY DESSERT

Edith Mitzner

Mrs. John Welker (Joyce Welker)

- | | |
|-----------------------------|--------------------------------------|
| 20 graham crackers – 1 pkg. | 1 small can crushed pineapple |
| 1 stick oleo, melted | 1/2 C. small marshmallows |
| 1 – 8 oz. whipped topping | 1 C. nuts, chopped |
| 1 – 8 oz. pkg. cream cheese | 1 tsp. vanilla |
| 1 C. powdered sugar | 1 can prepared blueberry pie filling |

Crush the graham crackers and mix with the melted oleo. (You can use a little less oleo) Press into a 9x12" or 9 x 13" Pyrex dish. Creme powdered sugar and cream cheese together. Then add whipped topping, crushed pineapple, marshmallows, nuts and vanilla. Pour on graham cracker mixture. Let set in fridge until quite firm before spreading the blue berry filling on top. If the pineapple is quite juicy, I don't use quite all the juice. If fixing the day before, put can of pie filling in fridge and top the day it is to be served as it will bleed down. When serving at home I like to cut and serve, at church dinner or reunion we just spoon it out.

CHEESE CAKE

Joyce Hartman

- | | |
|----------------------------|-------------------------|
| 1 Lg. Pkg. of lemon Jell-O | 1 C. sugar |
| 2 tsp. Lemon juice | 1 C. Milnot or pet milk |
| 1-8 oz. pkg. cream cheese | 2 C. graham crackers |
| 1 C. boiling water | 1/4 C. butter |

Add 1 C. water to Jell-O and cool; add lemon juice cream cheese at room temp. Refrigerate milnot to whip. Whip till thick beat cream Cheese and add 1 C. sugar slowly add lemon to cheese and fold into whipped milnot , put in graham cracker crust and refrigerate. Serve cool.

A Successful person is one who can lay a firm foundation with the bricks that others throw at him.

David Brink

CHOCOLATE CAKE

Carol Hartman

3 C. flour	2T. vinegar
2 C. sugar	3/4 C. vegetable oil
1 tsp. salt	2 tsp. vanilla
2 tsp. soda	2 C. water
6-8 tsp. cocoa	

Sift together dry ingredients. Mix in wet ingredients. Pour into 9x13" greased pan and floured pan. Bake at 350° for 30 minutes. Can be made directly in 9x13" pan by stirring dry ingredients in pan, make a well and pour remaining ingredients in middle. Then stir well.

CHERRY KOOGA

*Destiny and Justin Tilton
(Sallie Hicks grand kids)*

2 C. flour	Crumbs:
1/2 C. sugar	1 C. flour
2 tsp. baking soda	3/4 C. sugar
1 egg, beaten,	1 stick of butter
milk, enough to equal 1 cup when added to egg	

Mix first 3 ingredients. Set aside. Beat 1 egg in a cup, add milk. Mix with above ingredients. Spread mixture into a lightly greased 9x12" baking dish. Spoon a can of cherry pie filling over that mixture. In a medium bowl mix together crumb ingredients and spread over the cherries and then sprinkle with cinnamon. Bake at 350° for 30-45 minutes.

*When life seems to get to be too much and
you think you can't go on just remember,
"This too shall pass." 1 John 2:17.*

CHOCOLATE PUDDING

Bertha Welker (Submitted by Welker Family)

2 C. milk	2 T. cocoa
2 eggs, separated	1/2 tsp. salt
1/2 C. sugar	2 tsp. vanilla
4 T. flour	2 T. sugar

In saucepan combine sugar, flour, cocoa, and salt. Add milk and beaten egg yokes stirring constantly. Cook over medium heat stirring constantly until thickened. Add vanilla and cool. For pie, pour into baked pie shell and cover with meringue made of beaten egg whites and 2T. sugar. Bake in slow oven at 325° for 20 minutes.

CHOCOLATE PUDDING DESSERT

Christa Wildin Caudillo

1 C. flour	1 C. powdered sugar
1 stick butter	1 small box instant vanilla pudding
1 C. chopped pecans	1 small box instant chocolate pudding
1 large container Cool Whip	
1-8 oz. cream cheese	

Mix together flour butter and pecans, put in 9 x 13" cake pan. Bake 20 minutes at 350°.

Mix 1 C. Cool Whip, cream cheese, and powder sugar, and spread over cooled crust.

Prepare pudding. Spread over cream cheese mixture. Spread remainder of Cool Whip over pudding and sprinkle with chopped pecans.

CREAM PUFFS

Linda Dawson Brawner

1/2 C. butter or margarine	4 eggs
1 C. flour	Pie filling of choice
1/2 tsp. salt	

Melt butter in 1C. boiling water. Add flour and salt, stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add eggs, one at a time, beating after each until smooth. Drop by heaping T. 3" apart on greased cookie sheet. Bake at 450° for 15 minutes, then at 325° for 25 minutes. Cool, split and fill with your favorite filling.

PINEAPPLE UPSIDE-DOWN CAKE

Edna Waddle

- | | |
|------------------|------------------------|
| 2 C. water | 1 tsp. baking powder |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. white sugar | 1/2 tsp. salt |
| 1 3/4 C. flour | 1-16 oz. can pineapple |
| 1 C. milk | |

In a 9x12" cake pan bring water and brown sugar to a boil on the burner. Mix together in a bowl the remaining ingredients. Pour batter on top of liquid in pan. Bake at 350° for 30 minutes. When done the pineapple and liquid will be in the bottom of the pan and cake will rise to the top. Serve with whipped topping. Darlene says this cake is sooo- good !

EASY COBBLER

Sallie Hicks

- | | |
|---------------------------------------|-----------------------|
| 1 -20 oz. can pineapple,
undrained | 1/2 C. chopped pecans |
| 2 bags frozen peaches | 1/2 C. oleo, melted |
| 1 box yellow cake mix | 1/4 C. sugar |

In 9X13" ungreased glass pan, layer the following ingredients in this order: can undrained pineapple' first bag frozen peaches, yellow cake mix, second bag of frozen peaches. Add pecans, sugar and oleo, Bake at 350° for 45 to 60 minutes until golden brown. Let stand until lukewarm. Serve with ice cream.

FRUIT COBBLER

Norma Jean Hoskinson

- | | |
|----------------------|---|
| 1/2 C. margarine | 3/4 C. milk |
| 1 C. flour | 1 large can peaches, cut in small
pieces |
| 1 C. sugar | 1/2 C. sugar |
| 2 tsp. baking powder | |

Melt margarine in a 9" square baking dish; mix together flour, 1-C. sugar, baking powder, and milk. Pour over melted margarine. Don't Stir. Arrange cut up fruit over batter. Don't Stir. Sprinkle 1/2-C. sugar over fruit. Bake at 350° for 45 minutes or until golden brown, serve with whipped topping or ice cream.

FRUIT COBLER

Donna Mitzner

1/2 C. sugar

Butter the size of egg

1/4 C. milk

2 tsp. baking powder

1 C. flour

Pinch salt

Pour butter in greased pan about 8x10x2" or 9x13 "cover with 3/4C. sugar, 1/2 C. hot water or juice from fruit. Any fruit may be used. Spread a nice layer of fruit or berries over batter. Bake 1 hour in 350° oven, when done the crust will be on top of fruit.

HEATH BAR ICE CREAM 1 1/2 GALLON

Babe Herren

6 eggs

1 pt. whipping cream

3 C. sugar

1 can pet milk

1/2 tsp. salt

6 chopped Heath bars

1 or 2 T. vanilla

milk

Beat eggs till foamy then add sugar and beat, add rest of ingredients. Put into can and fill up with milk. Leave enough room for 6 chopped Heath bars. When firm add bars and finish freezing. We found that beating the eggs till they are really fluffy, you don't add as much milk and this seems to make it keep better in the freezer. This was one of Mom's recipes that we all loved. Joyce

*May God bless you with discomfort at easy answers,
half-truths, and superficial relationships, so that you
will live deep with you heart.*

*May God bless you with anger at injustice,
oppression and exploitation of people, so that you will work
for justice, equity and peace.*

*May God bless you with tears to shed for those who suffer
from pain, rejection, starvation and war, so that you will reach
our your hand to comfort them and change their pain into joy.*

*And may God bless you with the foolishness to think that you
can make a difference in the world, so that you will do the things
with other tell you cannot be done.*

OLD TIME APPLE DUMPLINGS

Joyce Harman

2 C. sifted flour	milk
2 tsp. baking powder	Sweet-Sour Sauce
1/2 tsp. salt	2 C. water
1/2 C. shortening	1/3 C. vinegar
1 T. Butter or margarine	1/3 C. margarine
2/3 C. milk	1/3 C. flour
6 baking apples	1 C. sugar
1/3 C. sugar	1 tsp. cinnamon
1/4 tsp. cinnamon	1/8 tsp. nutmeg

Sift together flour, baking powder and salt. Cut in shortening. Stir in milk, mix until soft dough is formed. Turn out, knead lightly. Roll 1/8 "thick, cut into squares. Core apples, peel, place 1 on each square. Combine cinnamon and sugar, sprinkle into center of each apple. Add 1/2 tsp. butter to each. Moisten edge of dough. Press corners up over apples, brush with milk. Place in greased baking pan; serve with sweet-sour sauce. Bake 30 minutes at 350°. For Sweet sour sauce; heat water, vinegar and butter, combine remaining ingredients. Mix thoroughly. Stir into hot mixture over low heat. Stir until thick.

OZARK PUDDING

Grandma Lola Slifer

Rita Wildin

2 eggs	2 1/2 tsp. baking powder
1 1/2 C. sugar	4 C. chopped apples
2/3 C. flour	2 tsp. vanilla

Beat eggs until creamy, add sugar and beat well. Mix dry ingredients and add to egg mixture. Add apples, nuts and vanilla and pour into greased pan. Bake 25 minutes in a 375° oven.

There is no right way to do the wrong thing.

PUMPKIN CHEESE CAKE

Cindy Brock

1 yellow cake mix	1 can condensed milk
3 eggs	1 can pumpkin
2 T. butter	1/2 tsp. salt
4 tsp. pumpkin pie spice	1 C. chopped nuts
1-8 oz. cream cheese	whipped cream

Crumble cake mix, 1 egg, butter and 2 tsp. pumpkin pie spice. Press in the bottom of a 9x13" dish. Beat cream cheese and milk. Then add 2 eggs, pumpkin, 2 tsp. pumpkin pie spice, and salt. Pour over the crust, sprinkle with nuts and bake at 350° for 45 minutes.

PUMPKIN DESERT

Carolyn Michelstetter

1 can pumpkin	1 can evaporated milk
1 1/2 tsp. pumpkin spice	1 yellow cake mix
2 eggs	3/4 C. butter or margarine
1 C. sugar	nuts

Mix together the first 5 ingredients. Pour into greased 9x13" pan. Sprinkle with cake mix and nuts. Slice butter on top, bake at 350° for 45 to 55 minutes till brown and crusty.

PUMPKIN PIE SQUARES

Rita Mae Wildin

1-18 oz. package yellow cake mix	2 eggs
1/2 C. melted margarine	2 1/2 tsp. pumpkin pie spice
1 egg	2/3 C. milk
1-16 oz. can pumpkin	1 tsp. cinnamon
1/2 C. packed brown sugar	1/2 C. chopped walnuts
	1/4 c. margarine

Reserve 1C. Cake mix. Combine remaining cake mix, melted margarine and 1 egg in bowl. Press over bottom of 9x13" baking pan. Combine pumpkin, brown sugar, 2 eggs, pie spice and milk in bowl; beat until smooth. Pour into prepared pan. Mix reserved cake mix, cinnamon, walnuts and margarine in small bowl; sprinkle over pumpkin layer. Bake at 350° for 45 minutes. Cool. Serve with whipped cream. Yield: 16 servings.

RHUBARB COBBLER

Doris Osborn

3 or 4 C. raw rhubarb	1/4 tsp. salt
3/4 C. sugar	Topping
3 T. Oleo	1 C. sugar
1/2 C. milk	1 T. cornstarch
1/2 tsp. vanilla	1 C. boiling water
1 C. flour	Use glass utility dish not aluminum
1 tsp. Baking powder	

Cream Oleo and sugar until well blended. Alternate milk and flour mixture with creamed oleo and sugar ending with milk. Spread evenly all over rhubarb. Mix 1C. sugar and corn starch in boiling water. You may want to add less boiling water and more cornstarch to prevent running over. Lastly, spoon this all over and bake for 1 hour at 375° or until brown.

RICE PUDDING

Doris Osborn

2 eggs, beaten	1 tsp. vanilla
1/2 C. sugar	2 C. steamed rice
1/2 tsp. salt	Dash nutmeg
2 1/4 C. milk	

Mix all together, put in baking dish, and sprinkle with nutmeg. Bake at 350° for 45 minutes.

STRAWBERRY DESERT

Aunt Alice Mitzner

1/2 C. sugar	2 bananas
8 oz. cream cheese	1 large container of frozen strawberries, thawed
1 can crushed pineapple, juice and all	1 cool whip

Mix together sugar and cream cheese, then add remaining ingredients, mix and freeze. Set out to thaw a little bit before serving.

STRAWBERRY – PRETZEL DESERT

Mrs. John Welker (Joyce)

- | | |
|-----------------------|--|
| 2 C. crushed pretzels | 8 oz. cream cheese |
| 1/3 C. chopped pecans | 8 oz. whipped topping |
| 3 T. sugar | 6 oz. pkg. strawberry gelatin |
| 3/4 C. melted butter | 2 C. boiling water |
| 1 C. sugar | 2-10 oz. packages of frozen strawberries |

Mix pretzels, pecans, 3-T. sugar, and melted butter in a bowl. Press into 9x13" baking pan. Bake at 400° for 10 minutes. Mix remaining 1-C. of sugar and cream cheese in a bowl. Stir in whipped topping and spread over cooled crust. Dissolve gelatin in boiling water, stir in frozen strawberries. Let stand and stir until mixture begins to gel. Pour over cream cheese mixture and refrigerate.

SWEET DECADENCE

Shirley Dixon Brigman

- | | |
|----------------------|--|
| 1 C. flour | 1 C. powdered sugar |
| 3/4 C. pecans pieces | 2 small container cool whip |
| 1 stick oleo | 2 small boxes of instant fudge pudding |
| 8 oz. cream cheese | |

Melt oleo, mix with flour and nuts. Press into 9x13" baking pan. Bake at 350° for 15 minutes. In a bowl, mix cream cheese, powdered sugar, and 1 container of cool whip. Spread over cooled crust. Next, in a bowl, mix fudge pudding as directed on box. Spread over the cream cheese mixture. Next, spread remaining cool whip on top of pudding layer. Refrigerate until serving time. Can use whatever pudding you like for the third layer.

Our bodies change but our emotions never grow old.

*Cookies
& Candies*





ALMOND BUTTER CRUNCH

Joyce Hartman

- | | |
|------------------------|---|
| 1 C. butter | 1 C. coarsely chopped blanched almonds ,toasted |
| 1 1/3 C. sugar | |
| 12 T. light corn syrup | 4-4 1/2 oz. bars milk chocolate, |
| 3 T. Water | melted (four bars) |

Melt butter in heavy 2-qt. saucepan. Add sugar, syrup, and water. Cook stirring often to hard crack (300°) stage. Quickly stir in coarsely chopped nuts, spread in well -greased 9x13" pan. Cool thoroughly. Turn out on waxed paper; spread top with half the chocolate; sprinkle with half the nuts. Cover with waxed paper; invert and spread again with chocolate sprinkle with remaining nuts if necessary, chill to firm chocolate. Break in pieces.

APLETS

Wilma Heyen (Donna Mitzner mother)

- | | |
|----------------------------|-----------------|
| 1 C. grated apples | 5 T. cold water |
| 1/2 C. sugar | 1/2 C. nuts |
| 1 C. Honey | 1/2 tsp vanilla |
| 2 T. plain gelatin (Knox) | |

Cook apples, sugar, and honey 15 minutes. Soak gelatin in cold water, add to hot mixture . Stir in nuts and vanilla. Put in buttered dish. When cold cut into squares Roll in powder sugar.

CARAMELS

Nancy Proffitt

- | | |
|-----------------------|-------------------|
| 2 C. sugar | 2 C. cream |
| 2 C. light Karo syrup | 1 tsp. vanilla |
| Pinch of salt | 1 C. chopped nuts |
| 1/2 C. butter | |

Boil together in heavy sauce pan the sugar, syrup and salt, stirring occasionally. When syrup is very thick (245°), add butter. Then add cream gradually, so mixture never stops boiling. Stir constantly and cook rapidly to 242*. Add vanilla and chopped nuts. Pour into well-buttered pan. Cool thoroughly before cutting. Wrap in waxed paper. The secret of these caramels is to never let the syrup stop boiling as you slowly add the cream.

CHOCOLATE COVERED PECANS OR WALNUTS

Joyce Hartman

Chocolate Almond bark

Nuts, your favorite

Melt chocolate almond bark in microwave. Add nuts and drop by teaspoon on waxed paper let cook and enjoy. Easy and good.

DIVINITY

Jewell Moser

2 1/2 C. sugar

1 tsp. vanilla

1/2 C. water

2 egg whites

1/2 C Karo syrup

1 C. nuts

dash of salt

1 tsp. powder sugar

1/8 tsp. cream tartar

Cook to soft ball stage. Pour half of this mixture over stiffly beaten egg whites stirring continuously.

Cook remaining half of syrup to brittle stage when tested in cold water. Beat this into the first mixture and continue beating until it begins to thicken. Add nuts but first whip in 1 tsp. powder sugar.

DIVINITY CANDY

Lois Bramley

2 C. white sugar

2 egg whites (beaten very stiff)

Scant 1/2 C. water

1/2 C. nuts

1/3 C. white syrup

Cook syrup, sugar, and water until it reaches hard ball- Pour hot mixture into beaten egg whites. Beat until it begins to harden. Make into ball - press 1/2 walnut on each ball.

Sad fact of life - square meals make round people.

MILLION DOLLAR FUDGE

Pauline "Babe" Herren

- | | |
|--------------------------|----------------|
| 3 large Hershey bars | 4 1/2 C. sugar |
| 2 pkgs. Chocolate chips | 2 T. butter |
| 2 C. nuts | 1 can Pet milk |
| 1 pint marshmallow cream | |

Cut Hershey bars, nuts and butter and chocolate chips and cream. Cook sugar and pet milk over low fire bring to a boil and boil 6 minutes. Pour over first mixture and stir well put in buttered cake pan cool and eat.

NANA'S FUDGE

Mrs. Marion Welker (Lois)

- | | |
|----------------------------------|---------------------------------|
| 1 stick butter | 1-12 oz. bag Nestle Milk |
| 4 1/2 C. sugar | chocolate morsels |
| 1 Can Carnation milk | 1 large jar Kraft Marshmallow |
| 1-12 oz. bag Nestle semi - sweet | cream |
| morsels | 2 tsp. vanilla |
| | 1 C. chopped walnuts (Optional) |

Mix butter , sugar, and milk in heavy sauce pan. Turn heat on high. Stir continuously. With wooden spoon. It will come to a rapid boil. Continue for about five minutes or until it makes a soft ball stage. Remove from heat, stir in vanilla, chocolate, chips, and marshmallow cream. Mix until well blended, then add nuts. Pour into a greased 9x13" pan. Cool and cut into squares of your choice

MOLASSES TAFFY

Wilma Heyen(Donna Mitzner Mom)

- | | |
|-----------------|---------------------|
| 1 C. molasses . | 1 T. butter |
| 2 tsp. vinegar | 1/8 tsp baking soda |
| 3/4 C. sugar | 1/8 tsp. salt |

Combine molasses, sugar, and vinegar. Boil to hard ball stage. Remove from fire . Add butter baking soda, and salt. Stir only enough to blend. Pour into buttered pan. Cool. Pull until light and porous.

PEANUT BRITTLE

Babe Herren

- | | |
|-----------------------|---------------------|
| 3 C. sugar | 1 rounded tsp. soda |
| 1 C. white syrup | pinch salt |
| 2/3 C. water | 1 tsp. vanilla |
| Butter size of walnut | 1 lb. raw peanut |

Boil sugar, syrup, and water till spins a thread (260°). Add 1 lb. of raw peanuts and cook till golden brown(300°) Take off heat and add soda, butter, salt and vanilla stir well. Pour on large butter pan and pull thin.

PEANUT CLUSTERS

Cindy Brock

- | | |
|---------------------------------|-------------------------------|
| 1 12 oz. pkg. chocolate chips | 1/2 to 3/4 lb. peanuts-salted |
| 1 6 Oz. pkg. butterscotch chips | |

Mix chips in 2 qt glass dish. Cook on med for 6 min. in microwave. Blend in peanuts and drop on waxed paper by teaspoon.

TURTLES

Joyce Hartman

- | | |
|-----------------------|------------------------------|
| 1 pkg. Kraft Caramels | 12oz. milk chocolate morsels |
| 2 T. water | 1/2 bar paraffin |
| 3 C. pecan halves | |

Melt caramels with water. Add pecan halves, drop on cookie sheet. Refrigerate until set. In double boiler melt milk chocolate morsels, paraffin. Use this to dip turtles in.

*Leftovers are a kind of food that are here today -
and here tomorrow.*

ANGEL SUGAR COOKIES

Babe Herren

- | | |
|--------------------|------------------------|
| 1 C. shortening | 2 C. flour |
| 1 C. white sugar | 1 tsp. soda |
| 1/2 C. brown sugar | 1 tsp. cream of tartar |
| 1 egg | 1 tsp. salt |
| 1 tsp. vanilla | |

Sift dry ingredients, and set aside. Cream the sugars, shortening, egg and vanilla until light and fluffy. Add dry ingredients and work in good' makes stiff dough. Roll into walnut sized balls and roll in sugar. Bake at 375°. May be 10 minutes. when they just begin to turn tan around the edges.

AMISH SUGAR COOKIES

Carolyn Michelstetter

- | | |
|---------------------|------------------------|
| 1 C. sugar | 1 tsp. cream of tartar |
| 1 C. powdered sugar | 1 tsp. vanilla |
| 1 C. margarine | Icing |
| 1 C. oil | 1 lb. Powdered sugar |
| 2 eggs | 1/4 stick oleo |
| 4 1/2 C. flour | water |
| 1 tsp. baking soda | flavoring |

Combine sugars, margarine, oil and beat well. Add eggs and beat again. Add remaining ingredients and mix well. Chill dough. Drop small balls on cookie sheet and flatten after baking. Bake at 350° for 10 to 12 minutes or less. Beat well remaining powdered sugar, oleo, flavoring and just enough water to spread icing on cookie easily.

Kindness is becoming at any age.

BUTTERSCOTCH OATMEAL COOKIES

Lois Hill Durst

- | | |
|----------------------|---------------------------------|
| 1 1/2 C. sugar | 2 tsp. Vanilla |
| 1 1/2 C. brown sugar | 3 C. flour |
| 2 C. shortening | 2 tsp. Baking soda |
| 2 tsp. Vanilla | 6 oz. pkg. butterscotch morsels |
| 2 eggs | 4 C. dry oats (oatmeal) |
| 2 T. hot water | |

Cream shortening and sugars. Add eggs, vanilla and hot water. Combine flour and baking soda-mix in to sugar and shortening mixture. Stir in oats and butterscotch chips. Bake at 350° for 10 minutes

CARROT COOKIES

Linda Dawson Brawner

- | | |
|--------------------------------|---|
| 1C. sugar | 1 C. stewed carrots (or canned carrots diced) |
| 1/2 C. shortening or margarine | Icing |
| 1 egg | 2 C. powdered sugar |
| 2 C. flour | 1T orange peel (fresh) |
| 2 tsp. Baking powder | Juice from 1 orange |
| 1 tsp. vanilla | |

Mix ingredient together in order (note: batter will be stiff, almost dry untie the moisture from the carrots is added) Drop by spoonful onto cookie sheet bake at 350° until golden brown. Ice when cookie is cooled.

CARROT COOKIES

Joyce Hartman

- | | |
|----------------------------|----------------------|
| 3/4 C. sugar | 2 C. sifted flour |
| 1 C. shortening | 2 tsp. Baking powder |
| 1 C. cooked mashed carrots | 1 tsp. Vanilla |
| 1 egg beaten | 1/2 tsp. Salt |

Cream sugar and shortening add egg and carrots then dry ingredients and vanilla. Bake at 350° for 10 minutes. Frost cookie while still warm with a powdered sugar frosting.

CHERRY CENTER COOKIES

Pearl Dixon

- | | |
|------------------------------|--------------------------|
| 1 C. brown sugar | 1 tsp. Baking powder |
| 1 C. white sugar | 1/2 tsp. Salt |
| 1 C. shortening | 1/4 C. milk |
| 2 eggs beaten | 1 tsp. Vanilla |
| 3 C. flour-maybe 1/2 C. more | 1 can cherry pie filling |
| 1 tsp. Soda | |

Cream sugars and shortening together. Add remaining ingredients in order. Roll into balls about walnut or large marble size, flour thumb, make dent in each ball large enough for 2 cherries and a little filling. Flatten out a little dough and place over the cherries. Bake at 350° for 11 min. It is best if the dough is put into the refrigerator to cool before using. Also, before putting in refrigerator, test a cookie to see if it flattens out too much. If so, add a little more flour.

CHERRY CHEESECAKE MINIATURES

Rita Mae Wildin

- | | |
|--|--------------------------------------|
| 8 oz. cream cheese, softened | 1 tsp. Lemon juice |
| 2 eggs | 1/4 tsp. Salt |
| 1 1/4 C. (14 oz.) sweetened condensed milk | 24 vanilla wafers |
| 1 tsp. Vanilla | 2 1/4 C. (21 oz.) cherry pie filling |
| | 1T. Almond flavor extract. |

In bowl beat cream cheese until fluffy. Add eggs, milk, vanilla, lemon juice and salt, beating until well combined. Insert 24 cupcake liners into muffin pan, place one vanilla wafer, flat side down, on bottom of each liner. Divide mixture into 24 portions filling each cup 2/3 full with batter. Bake at 350° for 15 -20 minutes or until filling is puffed and set. (filling will settle to original volume when cool.) Top with cherry pie filling flavored with extract. Chill before serving. Must be refrigerated. This is a favorite recipe from the Western New York Apple/Cherry Growers.

CHOCOLATE CHIP COOKIES

Mom Geist

2/3 C. shortening (1/2) butter	1 1/2 C. flour (1 3/4C. is better.)
1/2 C. white sugar	1/2 tsp. Soda
1/2-C. brown sugar (packed)	1/2 tsp. Salt
1 egg	1/2 C. Nuts
1 tsp. Vanilla	6 oz. chocolate chips

Drop by spoonfuls on cookie sheet. Bake at 350° for 8-10 minutes.

CHOCOLATE OATMEAL COOKIES (NO BAKE)

Linda Mitzner

4 T. cocoa	3 C. oatmeal
1/2 C. milk	1/2 C. peanut butter
1/2 C. butter	1/2 C. coconut
2 C. sugar	

Boil cocoa, milk, butter and sugar for 1 minute. Add remaining ingredients and let cool. Drop by spoonful on wax paper.

CHRISTMAS CUT-OUT COOKIES

Bertha Welker

1/2 C. shortening	2 1/2 C. cake flour
1 C. sugar	2 tsp. Baking powder
1 egg	1/2 tsp. Salt
1/2 C milk	1 tsp. Vanilla

Cream shortening add sugar and egg; and blend together. Sift baking powder, flour and salt together and add to creamed mixture alternately with milk. Stir in vanilla. Chill. Roll out 1/16 inch thick and cut out Christmas design. Brush with egg white, decorate and bake.

The dictionary is the only place that success comes before work.

CHUNKY APPLE COOKIES

Linda Mitzner

- | | |
|--------------------------|---------------------------------------|
| 2 eggs | 1 tsp. Vanilla |
| 1/4 C. whole wheat flour | 3 apples, peeled, cored, and chopped. |
| 1/4 C. bran | |
| 1/4 C. applesauce | |

Place all ingredients except apples in a large bowl and mix well. Stir in apples. Drop teaspoon of batter on a greased baking sheet. Bake at 350° or about 20 minutes or until golden brown. Makes about 2 dozen.

COLLEEN' CHOCOLATE CHIP COOKIES

Colleen Hartman

- | | |
|--------------------|----------------------|
| 2 C. vegetable oil | 2 tsp. baking soda |
| 2 C. sugar | 1 tsp. salt |
| 1 C. brown sugar | 4 1/2 C. flour |
| 4 eggs | 3 C. chocolate chips |
| 2 tsp. vanilla | Nuts if desired |

Beat all ingredients except flour chips and nuts for a full 8 minutes in an electric mixer then add the flour and chips and nuts. Bake at 350° for 8-12 minutes. Do not overbake. Makes a large batch.

FRIZZLES

Mrs. John (Joyce) Welker, Elsie Kittle

- | | |
|------------------------|-------------------------------------|
| 1/2 C. vegetable oil | 1tsp. Baking powder |
| 2 C. Light brown sugar | 1 tsp. Vanilla |
| 2 eggs | 1 1/2-C. pecans Chopped coarsely |
| 1 1/2 C. flour | 1 pkg. Butterscotch morsels (6 oz.) |
| 1 tsp. Salt | |

Blend shortening and sugar, stir in eggs, blend flour, baking powder and salt and stir in. Mix in vanilla and butterscotch morsels. Spread on a well-greased and floured jellyroll pan (cookie sheet with sides). Press nuts into top of mixture. Bake 25 minutes. at 350°. (Do not overbake) Cool and cut into serving pieces. (I use the back of a spatula or turner to press the nuts down.) Ovens vary, so watch. They will continue baking a little after removing from oven.

FROSTED CASHEW COOKIES

Grandma Verna Marshall (Glenn Depew's Grandma)

1/2 C. butter	1/3 C. sour cream
1 C. brown sugar	1 3/4 C. nuts
1 egg	Frosting
1/2 tsp. vanilla	1/2 C. butter
2 C. flour	3 T. Cream
3/4 tsp. baking powder	1/4 tsp. vanilla
3/4 tsp. soda	2 C. powdered sugar
1/4 tsp. salt	

Mix ingredients together as listed. Drop on cookie sheet and bake at 350° for 8-12 minutes. For frosting; lightly brown butter, then add cream and vanilla. Stir in powdered sugar and beat until smooth. Frost warm cookie.

GINGERBREAD COOKIES

Linda Dawson Brawner

1 C. margarine	1 tsp. nutmeg
1 C. molasses	1 tsp. cinnamon
2 eggs	1 tsp. cloves
2 C. sugar	1 tsp. ginger
4 1/2 C. flour	2-3 tsp. vanilla
1/2 tsp. salt	2 T. grated orange peel
1 t. baking powder	1/2 flour
1 1/2 tsp. soda	1/2 sugar

Cream shortening, add sugar and cream. Add eggs and molasses. Then add dry ingredients. Roll out in extra 1/2 flour and 1/2 sugar mixture. Cut into gingerbread people. Use choc. chips, red-hots gum drops ect. to create eyes, hands mouth and all other decorations you want. I cover the dining room table with plastic and let the grandkids have fun. Bake at 350°-375° till golden brown.

GINGERSNAPS OR COOKIE JAR GINGERSNAPS

Mrs. John (Joyce) Welker, Emma Geist

- | | |
|-------------------------------------|------------------------------------|
| 1 1/3 C. oil or 1 1/2 C. shortening | 4 tsp. Soda (scant) |
| 2 C. sugar | 1 tsp. Salt |
| 2 eggs | 2 tsp. Cinnamon |
| 1/2 C. Grandma's molasses | 1 tsp. -2 T. Ginger (as preferred) |
| 4 C. flour | 1 to 2 tsp. Cloves |

Stir all ingredients in large mixing bowl. Make small balls. Roll in sugar. Bake on ungreased cookie sheet at 350° to 375° until brown, 10 to 12 minutes. Makes about 6 dozen cookies.

GOODIES

Lola Rumford, Paula Archer

- | | |
|------------------------|-----------------------------|
| 1 stick butter | Icing |
| 2 C. peanut butter | 1-16oz. pkg. milk chocolate |
| 1 lb. Powdered sugar | Chips |
| 3 1/2 C. Rice Krispies | 1/2 bar paraffin |

In bowl mix butter, peanut butter, and powdered sugar. Add Krispies and mix thoroughly. Form into walnut size balls and set aside. Over low heat in double boiler melt chips and paraffin. Roll balls in warm chocolate and set on wax paper to set up chocolate. Very Good! Paula took these cookies to the county fair when she was 8 and got grand prize!

*Yesterday is history,
Tomorrow is a mystery,
Today is a gift.
That's why we call it the Present.*

LINDA'S SUGAR COOKIES

Linda Depew

1 C. butter	1 tsp. baking powder
2 C. sugar	1 tsp. cream of tartar
2 eggs	1/2 t. salt
1/2 C. milk	1 tsp. vanilla
1 tsp. vinegar	2-4 C. flour
1 tsp. baking soda	

Cream together butter sugar and add eggs. In separate 2-cup glass dish add milk, vinegar, soda, baking powder, cream of tartar, and salt. This will "raise" or expand when stirred. Add liquid to creamed mixture then add vanilla then add flour until desired consistency for rolling out to between 1/8" to 1/4 " Cut out to desired shape with cookie cutters and bake at 350° for 8-12 minutes or until flaky, and golden brown.

MARSHMALLOW COOKIES

Debbie Hildebrand, Linda Depew's-sister-in-law

1/2 C. shortening	1/2 tsp. soda
1 C. sugar	1/2 tsp. salt
1 egg	1/2 C. milk
1 tsp. vanilla	1/2 nuts
1/2 C. cocoa	36 marshmallows cut in half
1 3/4 C. sifted flour	

Combine ingredients except marshmallows and nuts. Drop on cookie sheet and bake at 375° for 8 minutes. When done, top each with 1/2 marshmallow cut side down. And return to oven for 1 minute. Cool and frost with favorite chocolate frosting. Decorate each cookie with half nut on top or chopped nuts sprinkled on top.

Learn from all that you know.

MERINGUE "M&M" COOKIES

Sallie Hicks

- | | |
|----------------------------------|--|
| 2 large egg whites at room temp. | 1 C. "M&M's" (can use chocolate chips) |
| 1/2 tsp. cream of tartar | 1 C. finely chopped nuts (walnuts or pecans) |
| 2/3 C. superfine sugar | |
| 1 tsp. Vanilla | |

Pre-heat oven to 350°. Line to baking sheets with parchment papers. Set aside. Beat egg whites in bowl with beater until foamy. Add the cream of tartar and beat until fluffy but not dry. Add the sugar gradually, about 3 tablespoons at a time. When half of the sugar has been added, add the vanilla. Continue beating and adding remaining sugar, until sugar is dissolved and the meringue is very shiny. Gently fold in "M&M's" and nuts. Spoon on lined baking sheets, using back of 1 tablespoon to shove off of another tablespoon. Leave about 1 inch between cookies. Place cookie sheets into preheated oven and turn OFF. Leave the cookies (Undisturbed) in the oven at least 2 hours and up to overnight or until cookies are crisp and dry.

NO BAKE CHOCOLATE COOKIES

Mom Brock

- | | |
|---------------------|------------------------|
| 2 C. sugar | 1 1/4 C. peanut butter |
| 2 T. cocoa (heaped) | 1 tsp. Vanilla |
| 1/2 C. milk | Dash of salt |
| 1 stick butter | 3 C. oatmeal |

Boil first 4 ingredients in pan 1 minutes. Combine remaining ingredients. Drop by spoonful on wax paper, or can be put in pan. Let cool.

NO BAKE FUDGIES

Emma Geist

- | | |
|------------------------|----------------------|
| 1 C. brown sugar | 1 tsp. Vanilla |
| 1 C. granulated sugar | 3 C. quick oats |
| 1/2 C. cocoa | 1 C. coconut |
| 1/2 C. evaporated milk | 1 C. nuts (optional) |
| 1/2 C. butter or oleo | |

Bring sugars, cocoa, milk, butter and vanilla to a boil and pour over dry ingredients and mix until batter will hold up when dropped by spoonful on wax paper.

NO ROLL SUGAR COOKIES

Jewell Moser

1 C. sugar	1/2 tsp. soda
1 C. butter	1/2 tsp. cream of tartar
1 egg	2 C. flour
1/2 tsp. salt	1 tsp. vanilla

Cream sugar, butter, and egg together. Sift together and add dry ingredients. Stir in vanilla. Drop by teaspoon on ungreased baking sheet. Dip bottom of drinking glass in sugar and flatten down. Bake at 400° for 8-10 minutes.

OATMEAL COOKIES

Vada Dawson (Linda Brawner's mother)

1 C. sugar	1/2 C. nuts
3/4 C. shortening	2 C. oatmeal
2 eggs	2 C. flour
1/4 tsp. Soda	1 1/2 tsp. Baking powder
1 C. raisins	2 tsp. Cinnamon
1/2 C. milk	salt and vanilla

Cream sugar and shortening together; add remaining ingredients in order given. Drop by small tsp. on greased cookie sheet. Bake 10 minutes at 350°.

OATMEAL CRISPS

Vera Kirkhuff, Mrs. John (Joyce) Welker

1 C. shortening	2 beaten eggs
1 C. Brown sugar	1 tsp. Vanilla
1 C. granulated sugar	1 1/2 C. flour
1 tsp. Salt	1 tsp. Soda
3 C. quick oatmeal	1/2 C. chopped nuts

Thoroughly cream shortening and sugars add eggs and vanilla. Beat well. Add sifted dry ingredients. Add oatmeal and nuts. Mix well. Shape into 2 or 3 rolls. Wrap in wax paper and cool in fridge overnight. May be frozen. I like to keep rolls in the freezer and then I can have cookie in about 10 minutes, Slice 1/4 inch thick and bake on ungreased cookie sheet about 10 minutes at 350°.

OATMEAL REFRIGERATOR COOKIES

Babe Herren

- | | |
|-------------------------------|------------------------|
| 1 C. sugar | 4 T. warm raisin juice |
| 1 C. shortening or oleo | 2 C. flour |
| 1 C. raisins, cooked in water | 2 C. oatmeal |
| 2 eggs | 1 C. nuts |
| 1 tsp. soda | 1 T. vanilla |

Cream together sugar and shortening, then add eggs. Cook raisins in enough water to just barely cover then in pan. Drain after they become plump, and save 4 T. of Juice. Put soda in juice and add to mixture. Add oats; flour nuts raisins and vanilla. Mix well. Put in covered bowl and refrigerate till ready to bake. Drop by spoonful onto cookie sheet. Bake at 350° till golden brown 8 to 10 minutes.

PEANUT BLOSSOM COOKIES

Lois Daile Bramley

- | | |
|----------------------|---------------------------------|
| 1/2 Shortening | 1 tsp. vanilla |
| 3/4 C. peanut butter | 1 1/2 C. flour |
| 1/3 C. white sugar | 1 tsp. baking soda |
| 1/3 C. brown sugar | 1/2 tsp. salt |
| 1 egg | 1 3/4 C. Hershey's Kiss (1 bag) |
| 2 Tsp. Milk | |

Mix dry ingredients. Set aside. Cream butter and peanut butter; gradually add sugar cream well. Blend in dry ingredients; mix well. Shape in balls; roll in sugar. Place on ungreased cookie sheet. Bake about 8 minutes. remove from oven; press chocolate kiss candy in middle of cookie; return to oven and bake 2-3 minutes more.

Housework is something you do that nobody notices unless you don't do it.

PEANUT BUTTER CHOCOLATE COOKIES

Paula Hartman Archer

- | | |
|---------------------------------------|-----------------------------|
| 1/2 C. butter | 1 tsp. Vanilla extract |
| 1/2 C. sugar | 1 1/2 C. all purpose flour |
| 1/2 C. packed brown sugar | 1/2 C. baking cocoa |
| 1 C. creamy peanut butter,
divided | 1/2 tsp. Baking soda |
| 1 egg, lightly beaten | 3/4 C. confectioners' sugar |

In a large mixing bowl, cream butter, sugars and 1/4 C. of the peanut butter. Add egg and vanilla; mix well. Combine flour, cocoa and baking soda; add to creamed mixture and mix well. Blend confectioners' sugar with remaining peanut butter until smooth. Roll into 24 balls, 1 in. each. Divide chocolate dough into 24 pieces; flatten into a 3-inch circle. Place one peanut butter ball on each circle; bring edges over to completely cover it. (Dough may crack; reshape cookies as needed.) Place cookies with seam side down on ungreased baking sheets. Flatten each cookie slightly with the bottom of a glass dipped in sugar. Bake at 375° for 7-9 minutes or until set.

PEANUT BUTTER COOKIES

Linda Dawson Bawner

- | | |
|--------------------|----------------|
| 1 C. sugar | 3 C. flour |
| 1 C. brown sugar | 2 t. soda |
| 1 C. butter | 1/2 tsp. salt |
| 1 C. peanut Butter | 1 tsp. vanilla |
| 2 eggs | |

Cream butter and sugar. Add peanut butter, fold in eggs. Add flour, salt and soda then vanilla. Roll into walnut size balls, press with floured fork. Bake at 375° 12-15 minutes. Makes approximately 80 cookies

PEANUT BUTTER COOKIES

Seth Tilton (Sallie Hicks' grandson)

- | | |
|-----------------------|------------------------|
| 1 C. sugar | 1 1/2 C. peanut butter |
| 1 C. white corn sugar | 6 C. cornflakes |

Bring sugar and syrup to a boil stirring constantly. Then stir in peanut butter and cornflakes. Drop by spoonfuls on waxed paper

POWDERED SUGAR COOKIES

Flo Kittle

- | | |
|-----------------------------|----------------|
| 1 scant C. butter | 1 tsp. vanilla |
| 2 heaping T. powdered sugar | 2 C. flour |
| pinch salt | 1 C. nuts |

Mix ingredients together. Roll in your hands approximately a walnut sized cookie into the shape of an oblong - bake in 350° oven about 20 minutes. Roll in powdered sugar while still warm.

PRIZE COOKIES

Linda Mitzner

- | | |
|--------------------|----------------|
| 1 C. shortening | 1 1/2 C. sugar |
| 3 eggs | 3 C. flour |
| 1 tsp. baking soda | 1/2 tsp. Salt |
| 1 1/3 C. mincemeat | |

Cream shortening, gradually adding sugar. Blend well. Add eggs and beat until smooth. Sift together flour, soda, and salt. Gradually add to creamed mixture. Stir in mincemeat. Drop mixture by tsp. onto greased cookie sheet, about 2 inches apart. Bake at 400° for 12 minutes. or until lightly browned.

RAISIN DROP COOKIES

Doris Osborn

- | | |
|-------------------------|----------------------|
| 1 1/2 C. cooked raisins | 1 tsp. soda |
| 3/4 C. brown sugar | 1 tsp. nutmeg |
| 3/4 C. white sugar | 1 tsp. cinnamon |
| 1/2 C. shortening | 1 tsp. ginger |
| 1 C. raisin juice | 1 tsp. baking powder |
| 2 eggs | 3 1/2 C. flour |
| 1/4 to 1/2 tsp. salt | |

Drain and cool raisins. Cream sugars and shortening; add eggs and mix well. Dissolve soda in raisin juice; sift dry ingredients; add alternately with raisin juice; add raisins and mix well. Drop by teaspoonfuls on greased and floured cookie sheet. Bake at 350° 8 to 10 minutes, or until done. Do not overbake. Frost with powdered sugar frosting

RAISIN PUFF COOKIES

Joyce Hase

- | | |
|------------------|------------------------------|
| 1 1/2 C. raisins | 3 1/2 C. flour |
| 1 C. water | 1/2 t. salt |
| 3 eggs | 1 tsp. soda |
| 1 1/2 C. sugar | 1 C. chopped nuts (optional) |
| 1 C. shortening | 4 T. sugar |
| 1 tsp. vanilla | 1 tsp. cinnamon |

Cook raisins and water until water is almost gone. Set aside and cool. Beat eggs with sugar and shortening and vanilla. Sift together flour salt and soda and add to creamed mixture. Add raisins and nuts. Make into small balls, and then roll in a mixture of sugar and cinnamon. Place on greased cookie sheet. Bake at 350° to 375° for 10 minutes or until golden.

RANGER COOKIES

Flo Kittle

- | | |
|--------------------|--|
| 1 C. shortening | 1/2 tsp. salt |
| 1 C. white sugar | 1/2 tsp. baking soda |
| 1 C. brown sugar | 2 C. quick cooking oatmeal |
| 2 well beaten eggs | 2 C. ready to eat rice cereal |
| 1 tsp. vanilla | 1 C. coconut |
| 2 C. sifted flour | 1 C. raisins |
| 1 tsp. soda | 1 C. nuts coarsely chopped
(optional) |

Cream butter and sugar. Add eggs and vanilla and beat well. Add flour, sifted with soda, salt and baking powder, mix well by hand. Stir in oatmeal; rice cereal, coconut, raisins and nuts. Mix well. Dough will be very stiff. Break off pieces the size of small walnuts and roll into balls and flatten slightly between palms. Place on lightly greased cookie sheet. Bake in pre-heated 350° oven for 10 to 12 minutes. or until lightly brown. Makes 80 to 90 cookies.

ROCKS

Dorothy Evans

- | | |
|------------------|-----------------|
| 1 C. butter | 3 T. cinnamon |
| 1 C. brown sugar | 1 T. Alispice |
| 2 eggs | 1/2 tsp. cloves |
| 2 C. flour | 1/2 tsp. salt |
| 2 C. oats | 1/2 tsp. soda |
| 1 C. raisins | 4 T. warm water |
| 1/2 C. nuts | |

Cream together butter, sugar and eggs. Mix together dry ingredients. Add raisins, nuts and warm water. Drop by spoonfuls on greased cookie sheet. Bake at 375° for 8-10 minutes or until slightly brown. Will not change shape.

SNICKER BAR COOKIES.

Linda Dawson Brawner

- | | |
|------------------|----------------------------------|
| 1 C. margarine | 1 C. peanut butter |
| 1 C. white sugar | 2 eggs |
| 1 C. brown sugar | 1/2 tsp. salt |
| 3 C. flour | 1 tsp. baking powder |
| 1 tsp. soda | 1-2 pkgs. Snicker Bar Miniatures |

Mix margarine with peanut butter, sugars and eggs. Mix flour, salt baking powder and soda and stir into mixture. Wrap dough around bars. Bake at 375° 9-10 minutes. Flatten each with spatula while still warm on cookie sheet. I make about 70 cookies, depends on what size you make your cookies.

There is nothing wrong with the younger generation that twenty years won't cure.

SOFT RAISIN COOKIES

Lois Daile Bramley

- | | |
|-------------------|-----------------|
| 2 C. raisins | 4 C. flour |
| 1 C. water | 1 tsp. nutmeg |
| 1/2 C. shortening | 2 tsp. cinnamon |
| 1 1/2 C. sugar | 2 tsp. soda |
| 2 eggs | 1 tsp. vanilla |

Cook raisins in water until only 4 tablespoons of juice remain. Cream sugar and shortening together, add beaten eggs. Combine flour, nutmeg, and cinnamon together. Add raisins and soda dissolved in raisin juice and vanilla. Stir in flour mixture and drop by teaspoon on greased cookie sheet. Bake 12-15 minutes at 350°

SUGAR COOKIES

Cindy Brock and Dee Geist

- | | |
|--|---------------|
| 1 1/2 C. sugar | 3 T. milk |
| 1 C. oleo (Can use 1/2 oleo, 1/2 butter) | 3 C. flour |
| 2 eggs | 1/2 tsp. soda |
| 1 tsp. vanilla | 1/2 tsp. salt |

Cream sugar and oleo, add eggs, vanilla and milk, and mix in dry ingredients. Chill dough, roll thin. Cut with cookie cutters. Bake at 375° for 6-9 minutes.

SUGAR COOKIES

Joyce Hartman

- | | |
|----------------------|---------------------|
| 2 eggs beaten | 2 tsp. vanilla |
| 3/4 C. sugar | 1 tsp. lemon |
| 2/3 C. oil | 1 tsp. grated lemon |
| 2 tsp. baking powder | 1/2 tsp. salt |
| 2 1/4 C. flour | |

Drop by teaspoon on greased cookie sheet. Dip glass in sugar and press cookies flat. Bake at 375° for 10 minutes.

VANILLA BALLS

Vicky McFarland

3/4 C. softened butter	1 C. black walnut
1/4 C. cream	topping
1 tsp. vanilla	1 tsp. vanilla
1 3/4 C. flour	1 C. powdered sugar
6 T. powdered sugar	

Cream butter, beat in cream and vanilla. Sift together flour and powdered sugar; add gradually to creamed mixture. Mix in nuts. Chill then pinch off small pieces and roll into balls. Place 2" apart on greased cookie sheet. Bake in slow oven 325° for about 20 minutes. Take from cookie sheet while still warm and roll in vanilla sugar, made with remaining 1 sp. vanilla and 1 C. powdered sugar by mixing well and then pressing through a sieve.

*To lose your wealth is much.
To lose your health is more.
To lose your soul is such a loss,
that nothing can restore.
The world is such a busy place
There's so much hurry in it.
Isn't it nice sometimes
To pause for just a minute...*



NOTES



Lined area for notes, consisting of 20 horizontal lines.

Miscellaneous





BIG GREEN PICKLES

Butch Proffitt

- | | |
|--------------------------|---------------------------|
| 7 lbs. cucumbers, sliced | 4 1/2 lb. sugar |
| 2 C. hydrated lime | 1 tsp. 1 tsp. celery seed |
| 2 gallons water | 1 tsp. cloves, whole |
| 1 tsp. mustard seeds | 2 tsp. pickling salt |
| 2 qt. vinegar | |

Soak cucumbers 24 hours. Rinse well. Cover with clean water for 3 hours. Drain and cover with remaining ingredients. Soak overnight. Add green food color. Boil 35 minutes until pickles clear.

COCKTAIL PICKLES

Emma Geist

- | | |
|---------------------------|--------------------|
| 10 medium cucumbers | 5 tsp. salt |
| 8 C. sugar | 4 C. cider vinegar |
| 2 T. mixed pickling spice | |

Cover cucumbers with boiling water. Drain each morning and add fresh boiling water on the 5 th day drain and slice into 1/2 inch. chunks. Combine remaining ingredients. Bring to a boil and pour over cucumbers. Let stand 2 days and on 3 rd day, put all on stove bring to good boil, put into containers and seal. Add coloring if desired

CORN RELISH

Joyce Elliott Dyson

- | | |
|---------------------------|----------------------------|
| 1-10 oz. pkg. frozen corn | 1 tsp. ground turmeric |
| 1/2 C. sugar | 2 T. celery chopped |
| 1 T. cornstarch | 2 T. green pepper, minced |
| 1/2 C. vinegar | 2 T. minced canned pimento |
| 1/3 C. cold water | 1/2 tsp. dry mustard |
| 1 T. minced onion | |

Cook corn according to package directions; drain. In saucepan, mix sugar and cornstarch; stir in vinegar and water. Add corn, celery, green pepper, pimento, onion, turmeric, and dry mustard. Cook and stir till thick and bubbly; cook and stir 3-4 minutes more. Cover chill thoroughly.

PEAR HONEY

Dorothy Hartman, Linda Depew

- | | |
|------------------------------------|------------|
| 3 lbs. ripe pears (9 cups) | 5 C. sugar |
| 1 C. grated Pineapple | |
| Grated rind and juice 1 fresh lime | |

Wash, pare and core the pears; slice before measuring. Put through a food chopper using the fine blade. Combine pears and pineapple. Add the lime rind and juice. Add sugar and cook over slow heat stirring frequently. Cook for 20 min. Pour into sterilized jars and seal while hot.

PICKLE RELISH

Emma Geist

- | | |
|-------------------------------------|-----------------------------------|
| 4 C. green tomatoes | 6 C. sugar |
| 4 C. onions | 5 C. vinegar |
| 4 C. green peppers (add 1 or 2 red) | 2 T mustard seed 1 T. celery seed |
| 4 C. cabbage | 1 scant T. Turmeric |
| 1/2 C. salt | |

Grind vegetables. Add 1/2 C salt. Stir and let set 2 or 3 hours at least. Then rinse with cold water. Drain thoroughly in colander or muslin sack. Then add remaining ingredients. Simmer for 5-10 minutes, can and seal.

*Thank God for dirty dishes,
they have a tale to tell.
While others may go hungry,
we're eating very well.
With home and happiness,
I shouldn't fuss.
By the stack of evidence,
God's very good to us.*

PICCALILLI

Bertha Welker (submitted by Welker Family)

1 peck tomatoes	1 C. White sugar
1 medium head cabbage	1T. celery seed
1 red pepper	1 T. mustard seed
3 green peppers	1 tsp. cinnamon
8 small onions	1 tsp. ginger
1 scant C. salt	2 tsp. pepper
2 qts. vinegar	1/2 tsp. red pepper
2 C. brown sugar	

Grind vegetables and mix with rest of above ingredients. Let set a few hours or over-night; then add 1/2 C. sugar and bring to a boil. Let set 24 hours or less. Boil again adding 1/2 C. sugar each time for four more days. Boil good and can.

SALSA

Vicky Gale, Linda Depew's sister-in-law

4 med. Tomatoes, chopped	1 tsp. garlic
5 jalapeno peppers, chopped (discard pulp and seeds)	1/2 onion, chopped
1- 8 oz. can tomato sauce	salt
1/2 sweet bell pepper, chopped	1/2 T. vinegar
Make 1 hr. before serving.	

SUBSTITUTE FOR SOUR CREAM

Doris Osborn

2/3 C. non-fat dry milk	1 tsp. vinegar
3/4 C. water	

Mix non-fat dry milk with water and vinegar. Beat very well and it makes a perfect sour cream that may be used in any recipe calling for sour cream.

SAND HILL MARMALADE

Lola Slifer

4 C. sand hill plum pulp

6 C. sugar

Boil 3 minutes and seal

*There is a saying I recall
that helped me as a child.
It seemed to be a recipe
for anything worthwhile.
Only the best is good enough
the wise have found it true.
For when you give the best
the best returns to you.*

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